



INSTALLATION, MAINTENANCE AND USE INSTRUCTIONS BERTAZZONI RANGE COOKERS

Single Electric Ovens: A 90 5 MFE

Double Electric Ovens: AD 90 5 MFE

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this booklet. In addition, the figures reported are purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operational characteristics.

These cookers are approved for use with Natural and Propane gases.

Leave instructions with the owner.

<u>Important information</u>	<u>Page</u>
Introducing your new cooker	4
Accessories	4
Before connecting your new cooker	4-5
Safety considerations	5
For service to this appliance	5
<u>Installation</u>	
Installing your dual fuel range cooker	6
Rating plate	6
Ventilation	6
Gas connection	6
Electric connection	6
LPG	6
Adaptation to different types of gas	7-8
Burner adjustments	8-9
Test operation	9
Support legs	9
Anti-tilt restraint	10
Up-stand installation	10
<u>Use - general</u>	
Using your range cooker	11
Hobs:	11
Gas hob - first time use	11
Ignition	11
Hob burner adjustments	11
Wok burner operation	11
Use of hob burners	11-12
Ventilation	12
Ovens:	12
Ovens – first time use	12
Cooling fan operation	12
Shelf positions	12
Fan assisted operation	13
Description of functions	12-14

User instructions:

Single electric ovens:- 15-16
A90 5 MFE

Double electric ovens:- 16-18
AD 90 5 MFE

Electric oven cooking tips 19

Oven cooking chart for electric ovens 20-21-22

Trouble shooting 23

Cleaning

Hob 23

Oven interior 24

Oven shelf supports 24

Oven glass door 24

Replacing oven light 25

Introducing your new cooker

Thank you for choosing a Bertazzoni.

These instructions cover the range cooker models from the Professional and Heritage series which are available in the UK (Model numbers: AD 90 5 MFE; A90 5 MFE).

These carefully designed products, are manufactured with the highest quality materials, and have been carefully tested to satisfy all your cooking demands.

We therefore request that you read and follow these easy instructions which will allow you to obtain excellent results right from the start.

The cooker's rating plate is positioned on the rear of the cooker. There is also a copy of this attached to the front of this instruction manual.

Always quote the rating plate details to identify the appliance when ordering spare parts or requesting a service.

Note: Pictures and graphics in this manual cover the models mentioned above and may vary in minor details from your cooker.

Accessories

1 universal grill pan with wire grid

2 wire shelves

Your new cooker is protected by suitable packaging while it was on its way to you. Please make a contribution to protecting the environment by disposing of the packaging appropriately. Before disposing of the packaging, please ensure that all components have been removed.

Before connecting your new cooker

- Before using your new cooker, please read these Instructions carefully. They contain important information concerning your personal safety as well as on use and care of the cooker.
- Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner.
- Do not use the cooker if it is damaged in any way.
- Installation and connection of dual fuel cookers should be performed according to the instructions and connection diagram provided, and should be entrusted to a Gas Safe registered engineer only in accordance with gas safety regulations. All electric cookers should be installed by a qualified electrician in accordance with IEE regulations and local electricity provider rules. Building regulations must be considered when undertaking any installation. Failure to install the appliance correctly will render the warranty null and void.

- Our appliances meet the applicable safety regulations for electrical appliances. Repairs may be performed only by an authorized service person. Inexpert repairs may entail serious injury to you, the user.

Safety considerations

- Range cookers are heavy and should be handled by two people. Never lift or drag a range cooker by the oven handles as damage may occur.
 - Never leave the appliance unattended when cooking with fat or oil. It could ignite if overheated.
 - In case of a defect, switch off at the mains.
 - Do not clean the oven with steam or high pressure cleaners.
 - Ensure that the power cord does not get caught in the hot oven door. The plastic insulation could melt.
 - Do not use loose grease proof paper in the oven (e.g. when heating the oven). The paper could be drawn to the fan and damage the fan and the element.
 - Do not insert a baking sheet or aluminium foil sheet at the bottom of the oven. A heat build-up could result and cooking times and temperatures could change or enamel could be damaged.
 - Do not pour water on the hot oven floor. Damage to enamel could result.
 - Always place a baking tray below a roast to prevent juices from dripping on the oven lining.
 - Do not place heavy items on the oven door when open as this may result in damage to the door hinges.
 - To ensure correct cooking the oven door must close properly. Keep the door sealing surfaces clean at all times.
-
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
 - DO NOT STORE FLAMMABLE MATERIALS IN THE COOKER STORAGE COMPARTMENT
 - DO NOT USE THIS APPLIANCE AS A ROOM HEATER.
 - THIS APPLIANCE WILL BECOME WARM TO THE TOUCH DURING USE. PLEASE KEEP CHILDREN SAFE AND AWAY FROM THE COOKER TO AVOID SCALDS OR BURNS.

For UK service to this appliance contact:

Britannia living Ltd
 281 Bristol Avenue
 Blackpool
 Lancashire FY2 0JF

Tel: 0871 871 8680

Email: service@britannialiving.co.uk

Installing a dual fuel range cooker

Rating of Services

The rating plate is visible at the rear of the cooker and a copy is also attached to the front of the manual. Before connecting the cooker, check that the requirements on the rating plate correspond with those of the electrical system and gas supply (where applicable). Ensure that the electrical system and isolating switches have a suitable capacity to carry the maximum power as indicated on the rating plate.

Ventilation

Your appliance is not connected to a combustion products evacuation device. The room in which it is to be installed must have an air supply in accordance with BS 5440 (latest edition). The room must have an opening window or equivalent, and some rooms may require a permanent vent in addition to the opening window. General guidelines: The cooker must not be installed in a bedsit room of 20m³ or less. If the cooker is installed in a room with a volume of less than 5m³, then a vent with an effective area of 100cm² is required. If it is installed in a room with a volume of between 5m³ and 10m³, then an air vent with an effective area 50cm² is necessary. If there are other fuel burning appliances in the room, please consult BS 5440 (latest edition) for guidance.

Gas connection

Gas connection to the hob should be made by flexible connecting reinforced tube compliant with BS 669-1. A ½" flexible hose with a low profile self sealing bayonet connector is recommended. A ½" BSP socket is supplied with the cooker so that the flexible tube can be connected to the cooker gas inlet. Due to the weight of the cooker a stability bracket or restraining chain is required (BS6172-2010). Ensure that the correct gas type and pressure is available, and that the supply is sound before going on to test the burners.

Electrical connection

Ensure that the electricity supply is switched off before making the connection. This appliance must be earthed.

Connection to the electricity supply must be made through the flex cable that is already attached to the rear of the cooker. The end of the cable is tucked into the cooker drawer.

Connection to the supply must be made through fixed wiring. It cannot be connected to a normal domestic power socket. A double pole switched cooker box should be used with contact separation of at least 3mm.

Turn on each hob zone to check that all elements are functioning correctly. Remove all packaging and combustible items from the oven. Turn on the oven selector switch and thermostat knob to check that the oven is functional on all modes.

LPG

The appliance is supplied for use with natural gas. Conversion to LPG may only be undertaken by a Gas Safe registered engineer. LPG jets are supplied with every cooker.

Adaptation to different types of gas

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

Replacing the nozzles to operate with another type of gas:

Follow the instructions below to change the burner nozzles on the work surface:

- Pull out the plug from the electric outlet to avoid any type of electric contact.
- Remove the grids from the work surface.
- Remove the burners.
- Unscrew the nozzles using a 7 mm spanner, and replace them (fig. 1) with those needed for the new type of gas according to what is indicated in table below.

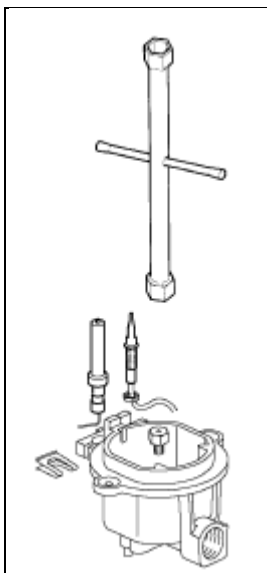


fig.1

WARNING: After completing the above-mentioned replacements, the technician must adjust the burners, as described in the paragraph below, seal any adjustment and pre-adjustment devices and apply the label on the appliance, to replace the existing one, corresponding to the new gas adjustment. This label is contained in the spare nozzle bag.

Burner	Types of Gas	Pressure	Nozzle Diameter	Rater Capacity				Reduced Capacity		by-pass Diameter
		mbar	1/100 mm.	g/h	l/h	kw	kcal/h	kw	kcal/h	1/100 mm.
Auxiliary	Natural G20	20	77	-	95	1	860	0,48	413	34 reg.
	Propane G31	37	50	71	-	1	860	0,48	413	34
Semi-Rapid	Natural G20	20	101	-	167	1,75	1505	0,6	516	36 reg.
	Propane G31	37	66	125	-	1,75	1505	0,6	516	36
Rapid	Natural G20	20	129	-	286	3	2580	1,05	903	52 reg.
	Propane G31	37	87	214	-	3	2580	1,05	903	52
Dual Inner	Natural G20	20	70	-	76	0,8	688	0,48	413	34 reg.
	Propane G31	37	46	57	-	0,8	388	0,48	413	34
Dual Outer	Natural G20	20	110	-	419	4,4	3784	1,8	1548	65 reg.
	Propane G31	37	69	293	-	4,1	3526	1,8	1548	65

Check correct operation of the ignition system and operation of burners individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that burner heads are correctly located. If satisfactory performance cannot be obtained, contact Britannia Living. For UK service contact number refer to page 5

Note: These burners have no aeration adjustment.

Burner "MINIMUM" adjustment:

Work surface burner adjustment: follow the instructions below to adjust the work surface burner minimum:

- Light the burner and set the knob to the MINIMUM position (small flame).
- Remove the knob of the valve that is press-fit on the rod of that valve.
- If the cooker is not equipped with safety valves on the surface burners, insert a small slotted screwdriver into the hole on the valve rod (Fig. 2) and turn the choke screw to the right or left until the burner flame is adjusted to minimum. If the cooker is equipped with safety valves, the choke valve is not located in the rod hole, but on the valve body (Fig.3).
- Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

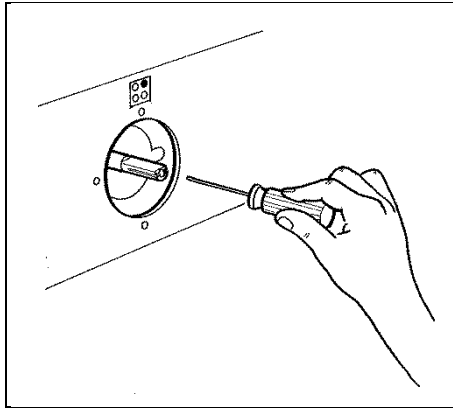


Fig.2

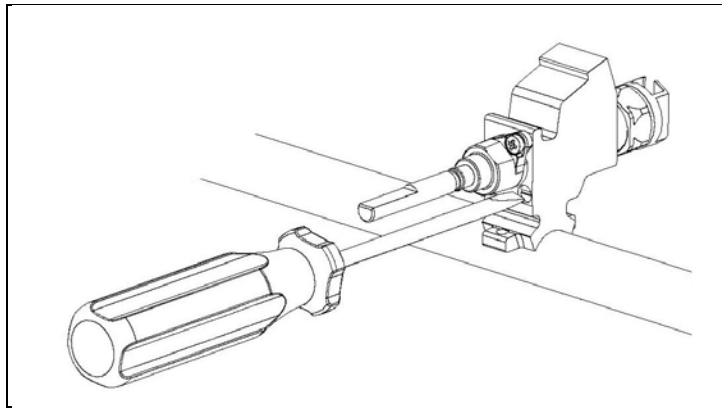


fig.3

WARNING: The above-mentioned adjustment should be made only with methane gas burners, while for those operating with liquid gas the screw must be locked at the end in a clockwise direction. The grill burner always operates at maximum and therefore no minimum adjustment is required.

Test the operation of the cooker before leaving

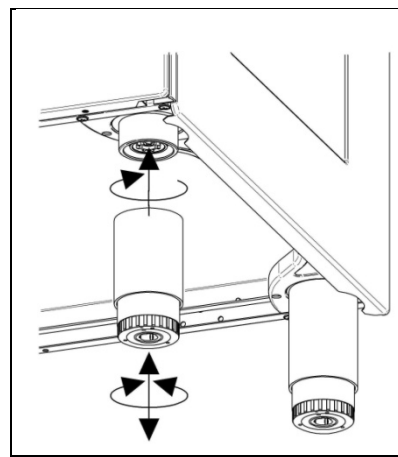
It should be noted that we cannot accept any liability for direct or indirect damage caused by incorrect connection or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

Make sure the minimum clearances to combustible materials are maintained during the installation including adequate space for the operation and servicing of the cooker.

Support legs

4 support legs are supplied separately and are fitted on location to the four corners of the lower support frame. After unpacking the cooker, lift it approx 250mm to fit the legs then gently lower the cooker to keep undue strain from the legs. It is recommended to use a lifting device instead of tilting the unit.

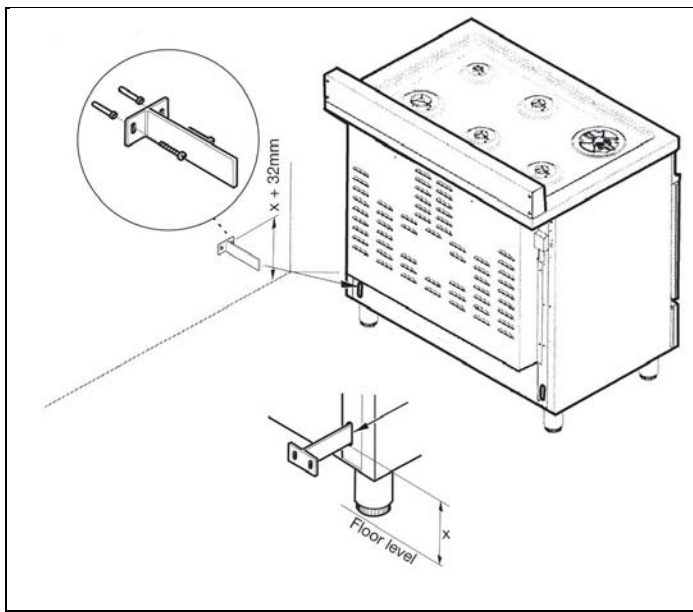
Transit supports are left in situ. Each leg is firmly pushed over one of the transit supports. If the legs are not used and the cooker is mounted onto a plinth, leave transit legs in position to allow for clearance.



Anti-tilt restraint

Once legs are adjusted to the correct height, fit the anti-tilt restraint brackets. The anti-tilt brackets must be fixed to the rear wall as shown below.

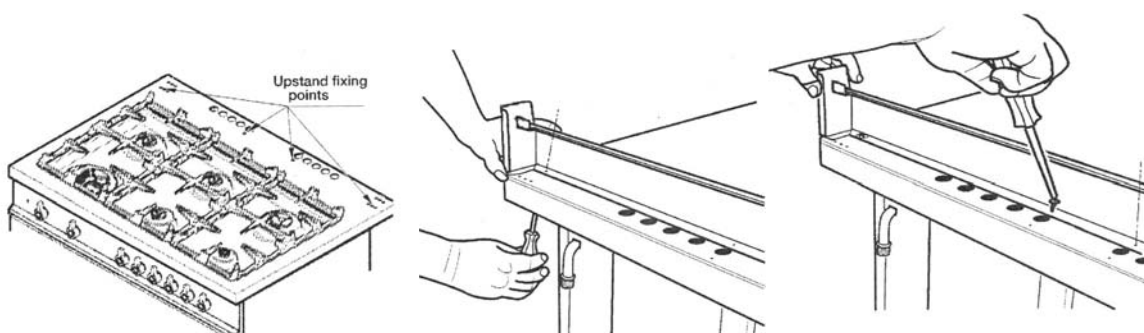
1. To calculate the position of brackets up from the floor, measure to the bottom of the anti-tilt bracket location slots on the back of the cooker and add 32mm.
2. Secure the bracket in position on the rear wall with suitable insert. (Note that brackets are fixed 60mm in from the side edge of the cooker).
3. Slide the cooker against the rear wall until the brackets are fully inserted into the rear side of the cooker.



Up-stand Installation

The up-stand is packaged at the bottom rear of the cooker. The up-stand is fixed along the rear of the cooker hob. Fixing points for locating the up-stand are at either end and in the centre of the hob.

1. Remove the rear panel of the up-stand by unscrewing 2 screws either side of the side brackets.
2. Place the front panels of the up-stand on the rear of the hob, line up locating holes and fix from underneath with screws supplied on either side of the hob as indicated on the drawing.
3. Fix the centre 2 retaining screws from above the hob as indicated on drawing.
4. Reassemble the rear and front panel of the up-stand.



Important before leaving

Instruct the owner in the use of the cooker.

Using your range cooker

First Time use - Gas Hob

Thoroughly clean hob with warm soapy water prior to first use to ensure all traces of manufacturing are removed.

The individual burner position on the hob is indicated by a graphic placed above the burner control knob. Two further graphics indicated the 'full on' and 'turn down positions.

Ignition

1. To operate the individual hob burners depress the appropriate control knob and turn anti-clockwise to the spark symbol. Push to activate the electronic ignition.
2. Once the flame is established turn the control knob to the desired setting. Keep the knob depressed for 10 seconds to activate the flame failure device.
3. If the flame goes out repeat the procedure.

Hob burner adjustments.

The control knob is used to adjust the flame of the gas burner. 'High flame' graphic = highest output 'Low flame' graphic = lowest output. Use 'High flame' setting to bring the pan to the boil, then adjust the flame to maintain the required pan temperature. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burner heads are correctly located.

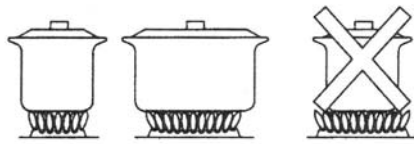
If satisfactory performance cannot be obtained, contact Britannia Living. For service contact number refer page 5. Please state the cooker model number on the rating plate which is located on rating plate.

Wok burner operation

The wok burner consists of an inner small burner and an outer ring burner. The burners are controlled by two individual control knobs and can operate independently.

Hob burner operation

For safety and economic gas usage you should always use the correct pan on the correct burner. Flames should not protrude beyond the base of the pan. You will save energy, time and money by always placing the correct pan size on the correct gas ring.



Auxiliary burner (small)	12-14cm diameter pan
Semi-rapid burner (medium)	14-26cm diameter pan
Rapid burner (large)	18-26cm diameter pan
Dual wok burner (wok)	22-26cm diameter pan

Ventilation

The use of gas burners leads to the production of heat and moisture in the kitchen. For this reason make sure that the room is properly ventilated. Keep ventilation openings, such as windows, open or provide a mechanical ventilation device (e.g. an extractor hood or overhead exhaust fan).

First time use – Oven

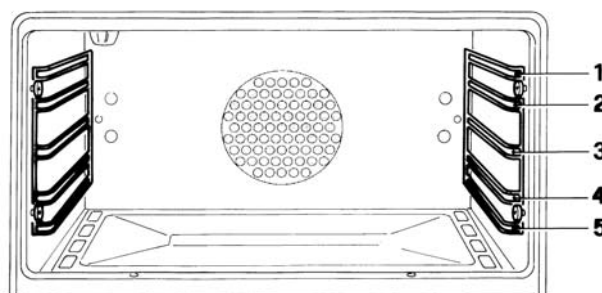
1. Thoroughly clean the oven and accessories with warm soapy water prior to first use to ensure all traces of manufacturing are removed.
2. Operate the oven for 30 minutes at 250°C to eliminate any odours generated by the internal insulation.

Cooling fan operation

The cooling fan operates when the oven is switched on and will continue to operate until the oven is switched off.

Shelf positions

These oven are fitted with 5 levels of shelf supports. The levels are counted from top to bottom. For best results when baking, with or without the fan operating, refer to the cooking charts on pages 20-21.







All shelf positions are suitable for multi-level cooking in electric or gas fan assisted mode.





Fan assisted operation

The circulating fan can be activated from the function control knob for both the dual energy oven and the electric multi-function oven. Activating the circulation fan, allows for fan forced oven cooking or fan assisted grilling. In this mode the oven interior maintains an even temperature at all shelf levels and negates the need for a separate rotisserie function.

Function selector control

The oven and grill functions are both contained within the one oven compartment, and can be used in conventional mode or with the fan for fan assisted mode. The functions are as follows:

Icon	Function	Description
	Oven light	The oven light will be activated on all other cooking functions and remain on during cooking
	Conventional cooking	Thermostat setting from 50° - 250°C. Moderate oven 180°C. In this mode heat is provided from the upper and lower heating elements. Cooking is possible on one shelf position only and food should be placed towards the centre of oven shelf position 2 or 3. Baking rich fruit cakes Pavlovas Meringues Souffles Casseroles Large cakes
	Upper element	Thermostat setting from 50° - 250°C In this mode heat is provided from the upper element only. Food should be placed towards the centre of the oven and cooking should be done on one level only. this function is ideal for finishing foods which require additional surface cooking such as moist cakes.
	Lower element	Thermostat setting from 50° - 200°C. In this mode heat is provided from the lower element only. Food should be placed on shelves 3 or 4. Ideal for foods which require additional cooking of the base such as: Quiches Apple pies Pizzas

	<p>True Fan mode.</p>	<p>Thermostat setting from 50-250°C. Moderate oven: 170°C.</p> <p>Rear circular element & fan. In this mode the rear element provides heat whilst the fan distributes the heat evenly throughout the oven interior. It is possible to cook several dishes simultaneously on different shelves and food can be placed on any shelf position. Meat cooked in a true fan mode, when elevated on the wire grid over the universal pan, will brown on all sides eliminating the need for a separate rotisserie function. It is particularly suitable for roasting cuts of meat weighing more than 150g. Place meat on the wire grid over the universal pan and roast at approximately 170°C. Advantages for this mode are:</p> <ul style="list-style-type: none"> Shorter pre-heating time Cooking with lower temperatures Shorter cooking times <p>Ideal for all multi-level cooking including:</p> <ul style="list-style-type: none"> Bread Roasts Cakes Pastries
	<p>Fan grilling</p>	<p>Thermostat setting from 50-175°C (MAXIMUM).</p> <p>In this mode both the grill element and the fan are activated. The heat generated by the grill element is evenly distributed throughout the oven interior, eliminating the need to turn the food. This mode can be used for grilling meat and vegetables. At 170°C, this mode will give an effect similar to spit roasting, when meat is elevated on the wire grid over the universal pan. Especially effective for poultry or pork where a crisp skin is desired. It is also ideal for foods which require additional browning such as au gratin or pork crackling.</p>
	<p>Conventional grilling</p>	<p>Thermostat setting from 50-200°C.</p> <p>This mode uses radiant heat provided by an outer and/or a small inner grill element. Turning the function selector to the large grill symbol activates both the outer and inner element. Turning to the small grill symbol activates the inner element only. Shelf positions 1 or 2 should be used. Ideal for quick browning of small quantities of food such as cheese on toast.</p> <p>Always use the grill pan and wire grid together. Turn the food after approximately two thirds of the cooking time. Lightly brush food with oil, before placing on the wire grid, to avoid food sticking. Always monitor food being grilled in this mode.</p>
	<p>Fan only - defrost</p>	<p>Indicates that the electric circulation fan has been turned on. To defrost frozen food simply place the food on the wire grid over the universal pan at the centre of the oven and activate the defrost function.</p>

MODELS: SINGLE ELECTRIC OVEN

A90 5 MFE

These multi-function ovens are designed to operate on electricity and equipped with an electric thermostat and a function selector. The function selector controls the elements relative to the graphic symbol on the control panel. In order to operate the oven or the grill both the electric thermostat and the function selector must be activated. Turning only one control knob will not have any effect on the oven except to turn on the oven light or the electric fan. The thermostat controls the oven at settings up to 250°C. The oven is heated by 4 elements; one on the floor of the oven, two against the roof of the oven and one circular element around the fan. The orange thermostat indicator light illuminates when the element is activated. The elements cycle on and off as required to reach and maintain the set temperature.

Cooking temperature should be lowered by 20°C compared to traditional oven cooking when the oven fan is used for cooking. The cooking chart on page XX lists the shelf positions for specific types of food. Personal experience will help determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the particular recipe used.

Model A90 5 MFE has the following functions:-



For description of functions see pages XXX

For hints and tips, and cooking suggestions see pages XX

Oven operation



1. Turn the thermostat control knob to the required cooking temperature. The selected temperature will be maintained automatically.
2. Turn the function selector control knob to the required function. The elements cycle ON and OFF as required to reach and maintain the set temperature. When pre-heating, the orange thermostat indicator light will go out when the required temperature has been reached. During cooking, the light will illuminate ON and OFF to indicate that the element is activated.

To turn the oven off, return both the thermostat and the function selector control knobs the OFF position.

Grill operation



The oven is fitted with an outer and a small inner grill element placed against the roof of the oven. Turning the function selector to the large grill symbol activates both the outer and small inner elements. Turning to the small grill symbol activates the inner element only. In fan assisted mode both elements are activated. To activate the grill elements both the electric thermostat and the function selector must

be activated. Turning only one control knob will not have any effect on the grill except to turn on the oven light or the electric fan.

1. Turn the function selector control knob to the desired function.
2. Turn the electric thermostat control knob to the required temperature setting. The elements cycle ON and OFF as required to reach and maintain the set temperature. The orange thermostat indicator light illuminates ON and OFF to indicate that the element is activated.
3. Pre-heat for 5-10min.
4. Lightly oil meat or fish and place on wire grid over the grill pan.
5. Turn food only once during grill operation to conserve natural juices.

The oven door must be closed during grilling.

When the grill is used in the 'fan assisted' mode, set the thermostat no higher than 175°C, which is between the 150°C and 200°C settings, to avoid overheating the front of the appliance.

To turn the grill off, return both the thermostat and the function selector control knobs the OFF position.

MODELS: DOUBLE ELECTRIC OVENS AD 90 5 MFE

These ovens are designed to operate on electricity and have a multi function left hand oven, and a conventional right hand oven equipped with an electric thermostat and a function selector.

The multi function left hand oven



For a description of functions see pages 13-14

For hints and tips, and cooking suggestions see pages 20-21

The function selector controls the elements relative to the graphic symbol on the control panel. In order to operate the oven or the grill both the electric thermostat and the function selector must be activated. Turning only one control knob will not have any effect on the oven except to turn on the oven light or the electric fan. The thermostat controls the oven at settings up to 250°C. The oven is heated by 4 elements; one on the floor of the oven, two against the roof of the oven and one circular element around the fan. The orange thermostat indicator light illuminates when the element is activated. The elements cycle on and off as required to reach and maintain the set temperature.

Cooking temperature should be lowered by 20°C compared to traditional oven cooking when the oven fan is used for cooking. The cooking chart on page 21 lists the shelf positions for specific types

of food. Personal experience will help determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the particular recipe used.

Oven operation



1. Turn the thermostat control knob to the required cooking temperature. The selected temperature will be maintained automatically.
2. Turn the function selector control knob to the required function. The elements cycle ON and OFF as required to reach and maintain the set temperature. When pre-heating, the orange thermostat indicator light will go out when the required temperature has been reached. During cooking, the light will illuminate ON and OFF to indicate that the element is activated.

To turn the oven off, return both the thermostat and the function selector control knobs the OFF position.

Grill operation



The oven is fitted with an outer and a small inner grill element placed against the roof of the oven. Turning the function selector to the large grill symbol activates both the outer and small inner elements. Turning to the small grill symbol activates the inner element only. In fan assisted mode both elements are activated. To activate the grill elements both the electric thermostat and the function selector must be activated. Turning only one control knob will not have any effect on the grill except to turn on the oven light or the electric fan.

1. Turn the function selector control knob to the desired function.
2. Turn the electric thermostat control knob to the required temperature setting. The elements cycle ON and OFF as required to reach and maintain the set temperature. The orange thermostat indicator light illuminates ON and OFF to indicate that the element is activated.
3. Pre-heat for 5-10min.
4. Lightly oil meat or fish and place on wire grid over the grill pan.
5. Turn food only once during grill operation to conserve natural juices.

The oven door must be closed during grilling.

When the grill is used in the 'fan assisted' mode, , set the thermostat no higher than 175°C, which is between the 150°C and 200°C settings, to avoid overheating the front of the appliance.

To turn the grill off, return both the thermostat and the function selector control knobs the OFF position.

The conventional right hand oven



The function and temperature are controlled by one combined control knob. The oven is heated by 2 elements, one on the floor of the oven and one against the roof of the oven. The thermostat controls the conventional oven mode (top and bottom elements together) at settings from 50°C up to 250°C. When the bottom element, the top element or the grill modes are used, the temperature automatically sets at 250°C. The orange thermostat indicator light illuminates when the elements are activated. The elements cycle on and off as required to reach and maintain the set temperature. The thermostat indicator light goes out when the required temperature has been reached.

Conventional oven mode



1. Turn the control knob to the required cooking temperature. The selected temperature will be maintained automatically.
2. Pre-heat the oven. When the required temperature has been reached the orange thermostat indicator light will go out. During cooking, the light will illuminate ON and OFF to indicate that the element is activated.

Bottom element mode



1. Turn the control knob to the required cooking function. The oven will automatically heat up to 250°C.
2. Pre-heat the oven. When the temperature has been reached the orange thermostat indicator light will go out. During cooking, the light will illuminate ON and OFF to indicate that the element is activated.

Top element mode



1. Turn the control knob to the required cooking function. The oven will automatically heat up to 250°C.
2. Pre-heat the oven. When the temperature has been reached the orange thermostat indicator light will go out. During cooking, the light will illuminate ON and OFF to indicate that the element is activated.

Grill mode



1. Turn the control knob to the required cooking function. The grill will automatically heat up to 250°C.
2. Pre-heat for 5 -10 mins. During cooking, the thermostat indicator light will illuminate ON and OFF to indicate that the element is activated.
4. Lightly oil meat or fish and place on wire grid over the grill pan.
5. Turn food only once during grill operation to conserve natural juices.

The oven door must be closed during grilling.

To turn the oven off, return the control knob to the OFF position.

Electric oven cooking tips

Before cooking commences allow the interior to come up to the required temperature. (On electric ovens pre-heat until the temperature indicating light extinguishes). Refer to cooking chart on pages 20-21 for approximate cooking temperatures, times and tray positions. Personal experience will help determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe used.

Open the door as little as possible during cooking. If it is necessary to open the door turn to a non-fan function to minimise heat loss. Open the door as little as possible during operation.

If necessary to cover food with foil or baking paper whilst cooking in fan mode, ensure that the foil or paper is firmly secured.

For easy viewing and a more even cooking result bring the dishes and trays forward to the front of the oven shelf. Avoid placing food too close to the rear of the oven.








For even heat circulation ensure that dishes and trays do not touch each other or the sides of the oven. Best results when baking, roasting and multi level cooking will be obtained by cooking with the fan in operation.

Best results when baking meringues, pavlovas, souffles and other delicate items will be obtained by cooking without the fan in operation.

Do not place foil, baking trays, dishes or any other items directly on the base of the oven.

Note: When oven is operating the glass door will become warm to the touch.

Oven cooking chart for electric ovens

Function							
Recommended shelf position	Any shelf	Shelves 2, 3 or 4	Shelves 2 or 3	Shelf 3	Shelves 2 or 3	Shelves 4 or 5	Any shelf
Type of cooking							
Roast lamb, beef, poultry	√						√
Steak		√					√
Chops & sausages		√					√
Hamburgers		√					
Chicken fillets		√					√
Chicken pieces		√					√
Whole fish	√						
Fish fillets		√					
Casseroles	√			√		√	
Bread	√						
Cakes	√			√			
Scones	√			√			
Custard				√		√	
Pavlova or souffle				√		√	
Au gratin dishes		√	√				
Cheese on toast		√	√				
Multi-level cooking	√						
Defrosting (temp 0°C)							√

	Thermostat setting	Shelf position	Approx. cooking time and comment
Biscuits			
Shortbread – whole, round biscuits	160°C 160°C	2 2	45-60 mins depending on thickness 25--35 mins
Butter biscuits	170°C 170°C	2 2	1 or 2 trays side by side 15--20 mins 4 trays 20--25 mins (fan assisted only)
Choc-chip biscuits	180°C 180°C	2 2	1 or 2 trays side by side 15--20 mins 4 trays 20--25 mins (fan assisted only)
Muffins			
Small	190°C	2 or 3	1 or 2 trays side by side 12--18 mins
Medium	190°C	2 or 3	1 or 2 trays side by side 18--22 mins
Large	190°C	2 or 3	1 or 2 trays side by side 0--25 mins
Scones			
Plain	200°C	3	1 or 2 trays side by side 10--15 mins
Cakes			
Patty cakes - small	190°C	2 or 3	1 or 2 trays side by side 15--20 mins
Patty cakes - medium	190°C	2 or 3	1 or 2 trays side by side 20--25 mins
Sponge cake 2 or 4 x 18cm4 eggs	160°C	2 or 3	22 -25 mins
Slab (4-6 eggs)	160°C	2 or 3	depending on size of tray and thickness of cake
Butter cake	160°C	2 or 3	35 -- 40 mins
Boiled fruit cake x 20 cm	140°C	2 or 3	1.5-- 2 hrs
Rich fruit cake (Christmas) x 20cm	120°C	2 or 3	3.5--4 hrs
Casseroles			
Medium - cooking	160°C	3	1--1.5 hrs
-reheating	160°C	3	0.5--1 hr
Large – cooking	160°C	3	1.5--2 hrs
-reheating	160°C	3	1 hr
Pastas/lasagna 160	160°C	3	45 mins--1 hr
Pastries, pies and tarts			
Choux pastries - smallbouchees	200°C	3	1 or 2 trays side by side 20--25 mins
eclairs	200°C 200°C	3 3	4 trays 20--30 mins (fan assisted only)
	200°C	3	1 or 2 trays side by side 20--30 mins
Fruit pies - medium in glass or metal pie plates	180° C	3	
Meat pies - large, in glass or metal pie plates	180° C	3	
Custard tart - in glass or metal tart plates	180°C	3	

Bread			
Loaves - up to 6	200°C	2 or 3	40--50 mins
Pizza			
Raw base	220°C	3 or 4	20--25 mins
Pre-cooked	220°C	3 or 4	10--15 mins
- if topping is very thick, turn on grill at end for 1--2 mins			
Meringues			
Pavlova - 4 egg whites	100°C	2	1--1.25 hrs. NO FAN
Meringues	100°C	2	45--50 mins. NO FAN
Roasting			
Medium size	180°C	3	25 mins. per 500g - rare 30 mins. per 500g – medium 35 mins. per 500g - well done
Large	170°C	3	25 min. per 500g - rare 30 min. per 500g - medium 35 min. per 500g - well done
Roast potatoes	180°C	3 3 (around roast)	1 hr par boiled 1.5 hrs from raw

Trouble shooting guide

PROBLEM	POSSIBLE CAUSE	ACTION
Food taking too long to cook	Opening oven door too frequently or for too long	Avoid opening door and minimise time open
	Oven not pre-heated sufficiently	Allow to pre-heat, especially for high temperature cooking
	Temperature set too low	Check chart and /or raise temperature
	Food was chilled or partially frozen	Allow to thaw completely or allow longer time for cooking
	Heat loss from oven	Phone service number for service or advice
	Thermostat too low- faulty	Phone service number for service or advice
Food is cooking unevenly	Tray or pan pushed too far to the back or sides of oven	Allow 5 cm airflow all around
	Tray too large	Use smaller tray
	Tray or oven overloaded	Reduce items on tray or number of trays in Oven
	Cooking temperature too high	Reduce temperature
Cakes not cooked through to centre	Temperature too high	Reduce temperature
	Oven overloaded	Cook fewer items
	Incorrect shelf position	Refer oven cooking chart
Food pale on top	Temperature too low	Raise temperature - refer to chart
	Insufficient cooking time	Increase cooking time
	Sides too high on cake tin	Use smaller tin
	Incorrect position	Refer to cooking chart
	Tray too large	Allow 5 cm airflow around items.
Cake cracking on top	Oven too hot	Reduce temperature
	Batter too thick	Check recipe or add more liquid

Cleaning hob

- Once the appliance is cold, clean it with a sponge and soapy water. Remove any spills immediately. This will avoid unnecessary effort later.
- Allow pan supports, burners and trivets to cool down before cleaning them.
- The burners and trivets must be cleaned regularly to keep them in good condition. This is done by submerging them in soapy water and scrubbing them with a non-metal brush to keep the ports and slots free from obstructions so they give a perfect flame. Dry the pan supports, burner caps and trivets whenever wet or damp. Do not wash the pan supports, burner caps and trivets in a dishwasher.
- After cleaning and drying ensure that the burner heads and caps are replaced correctly on the burner body.

- The high temperatures generated by using the wok burner may cause the stainless steel hob to become discoloured over time. THIS IS NORMAL. Clean the hob with a product suitable for cleaning stainless steel.
- Never use abrasive products, sharp objects, steel scouring pads, knives, etc., to remove stubborn food remains from the hob surface, trivets, burners and oven interior.
- Do not allow acidic products such as vinegar, lemon juice, etc., to come into contact with the hob.

Cleaning oven interior

- Clean the oven enamelled floor, wire shelves and shelf supports with hot detergent suds.
- Important: always clean the enamelled surfaces and wire components prior to starting the 30 minute heat cleaning cycle.
- It is recommended that the oven interior be cleaned regularly as excessive build-up of fat can become a fire hazard.

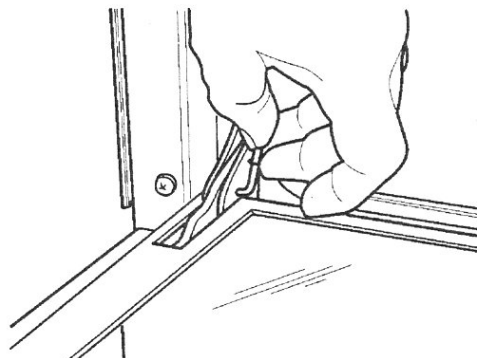
Cleaning oven shelf supports

To remove the shelf supports remove the knurled knobs either side, lift the wire rack and swing forwards.

Cleaning oven glass door

The oven door may be removed for cleaning. To remove the oven door follow the steps below:

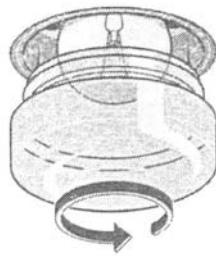
1. Open the door fully.
2. Into each hinge insert a 4mm \varnothing pin as indicated in drawing. (Pins not supplied). Ensure that the pin is fully inserted through the hinge layers and protrudes out the other side.
3. Close the door approx. 30° from horizontal and lift outwards to remove it from its mounting slots. Leave pins inserted.
4. To replace the door, fit the hinges into their mounting slots and lower the door to horizontal.
5. Remove the pins.
6. Close the door. Use a window cleaner to clean the exterior glass panel.



Replacing the oven light

Type: E14, 25W, heat resistant to 300°C. You may obtain this bulb from our service department as mentioned on page 5

1. Disconnect the appliance from the main electricity supply.
2. To prevent damage place a tea cloth in the bottom of the oven.
3. Unscrew the glass cover of the light.
4. Unscrew the old light bulb and replace it with a new one.
5. Replace cover.
6. Reconnect the power supply.



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