


newworld®



User Guide

New World 50cm Freestanding Electric Ceramic Double Oven
Cooker

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INTRODUCTION

Congratulations and thank you for purchasing your new cooking appliance. We hope you will enjoy many years of excellent cooking performance and service.

This user guide is designed to help you care for and get the best out of your new appliance.

Please read it carefully before you start using your appliance, as we have endeavoured 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 on the back cover).

FR - France	
NL - Netherlands	
PL - Poland	
SE - Sweden	
AU - Australia	
NZ - New Zealand	

CONTACT INFORMATION:

Customer Care Helpline:

0344 815 3747

Alternatively, use the contact form on our website

www.newworld.co.uk

Details about warranty registration and spares & service information are also available on our website.

MODELS COVERED BY THIS DOCUMENT

Model Number:	Model Description:
444412056	NW FDO 50EC BLK
444412057	NW FDO 50EC WHI

COUNTRIES OF DESTINATION:

GB- United Kingdom	✓
IE - Ireland	✓
BE - Belgium	
DE - Germany	

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

Your new appliance comes with our FREE 1 year warranty (UK only), protecting you against electrical and mechanical breakdown.

To register your new appliance for its warranty (UK only) please visit our website www.newworld.co.uk or telephone: 0344 815 3747 For full terms & conditions of the manufacturer's guarantee, please refer to the website above.

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, Element, Temple Court, Risley, Warrington, WA3 6GD.

EUROPEAN DIRECTIVES

This appliance is produced in accordance with all applicable local and international standards and regulations.

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 the end of their working life, that these products must be taken to a recognized collection point, such as local authority sites/ local recycling centres.



By ensuring that this product is disposed of correctly, you will help prevent potential

Some of the materials used to package this appliance can be recycled. Please dispose of the packaging materials in the appropriate containers at your local waste disposal facility.

negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information about recycling of this product, please contact your local authority, household waste disposal service, or the retailer from whom you purchased this appliance.

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

SAFETY & WARNING INFORMATION

Please read the following information carefully:

WARNINGS



Warning

We strongly recommend that this appliance is connected by a competent person who is a member of a 'Competent Person Scheme', who will comply with the required regulations.

Any servicing, maintenance or repair work on the appliance must only be carried out by authorised personnel.

Installation, maintenance and repair work that is carried out by unauthorised persons could be dangerous and could invalidate the manufacturer's warranty.



Warning

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 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.

Young children should be supervised to ensure they do not play with this appliance.

Do not store items of interest to children in cabinets above the appliance. Children climbing on the appliance could be seriously injured.



Warning

If the hotplate surface is cracked, switch off the appliance and do not use it to avoid the possibility of electric shock.



Warning

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.



Warning

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid (if fitted).



Warning

The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements, and hot external and internal surfaces, including doors.

Use oven gloves.

Children less than 8 years of age shall be kept away unless continuously supervised.



Warning

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



Warning

The cooker must be switched off before removing the guard and, after cleaning, the guard must be replaced in accordance with the instructions.



Warning

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Risk of burns and scalds.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flames e.g. with a lid or a fire blanket.



Warning

A steam cleaner is not to be used on this appliance.



Warning

Danger of fire: do not store items on the cooking surfaces or in the oven cavities.



Warning

Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



Warning

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not allow curtains, paper or other flammable items to come into contact with the cooker.

Do not spray aerosols in the vicinity of the appliance while it is in operation.



Warning

Never place food, or dishes on the base of the main oven, the element is here, and it will cause overheating.



Warning

Do not modify this appliance.



Warning

Do not place articles on or against the appliance.



Warning

Do not operate the appliance without the glass door panels correctly fitted.



Warning

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.



Warning

Accessible parts may become hot when the grill is in use. Children should be kept away.



Warning

If a lid is fitted to your appliance any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.



Warning

This appliance must be earthed.



Warning

The grill **MUST be used with the door **OPEN**.**



Warning

This appliance must not be used as a space heater.



Warning

Never use cooking vessels on the hob that overlap its edges.

Saucepan handles may become hot during use.

Keep pan handles out of the reach of children.



Warning

If the electrical connection cable becomes damaged, it must be replaced by a suitably-qualified person.

The cable must not be replaced by an unauthorised person.

CAUTIONS



Caution

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as an external timer, or connected to a circuit that is regularly switched on and off by the utility.



Caution

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass / the hob surface / the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Always ensure that the appliance is switched off before cleaning or carrying out user maintenance.

Do not clean the appliance with a steam cleaner.

Always clean up food spillages immediately, after switching the appliance off, taking care to avoid burning yourself.

Do not use scourers, sharp metal scrapers or any abrasive or corrosive cleaning agents - risk of damage and glass breakage.

Do not remove the data badge labels or clean them with corrosive cleaners.

Do not allow pans to boil dry - risk of damage to ceramic glass surface.

Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass and lead to breakage.

Do not attempt to cook on a broken ceramic glass hotplate -risk of electric shock. Switch the appliance off immediately at the mains power supply

and call the service department.

Do not operate hob zones without a pan in place.

Do not place or drop heavy objects onto the ceramic hob surface.

Do not stand on the hob surface.

Do not allow any part of your body, hair, clothing, etc. to come into contact with the ceramic glass surface until it has cooled.



Caution

Only use the temperature probe recommended for this oven.



Caution

Do not stare at the hob elements on ceramic hobs.



Caution

After use, switch off the hob element by its control knob or touch control.

After use, ensure that all touch controls are switched off and that all control knobs are in the off position.



Caution

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



Caution

The cooking process must be supervised. A short-term cooking process has to be supervised continuously.



Caution

Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.



Caution

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Caution

Make sure that you have removed all packaging and wrapping from the outside and inside of the appliance before it is used.

Some of the items inside this appliance may have additional wrapping.

It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.

It is recommended that you wash the oven shelves, grill pan, and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating used during storage.



Caution

When using the grill, the oven door must be kept **OPEN.**



Caution

This appliance is designed for cooking purposes only. It must not be used for other purposes, for example room heating.



Caution

When opening oven doors, grip the handle in the centre and hold it from underneath.



Caution

Do not cover the appliance.



Caution

Take care if moving the appliance, panel edges could be sharp. Failure to use caution could result in injury or cuts. Do not attempt to lift or move the appliance by pulling on the door handles.



Caution

If you will not be using the appliance for some time, switch off the power supply at the isolator switch on the wall.

OTHER SAFETY ADVICE

DO

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any cookware that has been in the oven as it will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

DO NOT

- Never place dishes or other items on the door while it is open. Do not apply downward pressure to open oven doors. Do not allow children to climb onto open oven doors. Do not slam the oven doors shut. When shutting oven doors, ensure there is nothing obstructing them from closing. Risk of breakage.
- Never wrap foil around the oven shelves or allow foil to block the flue. Do not line the oven cavities or grill pan with aluminium foil - risk of fire. Do not use liners on the oven floors - risk of build-up of trapped heat which can cause permanent damage to the oven enamel.
- Never drape tea towels, dishcloths or clothes, etc. near the oven or from the door handles while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never use this appliance to heat anything other than food items and do not use it for heating the room.

FIRE SAFETY ADVICE

Most kitchen fires occur when people are distracted or leave things unattended. Don't let yourself be distracted while cooking. If you're called away from the cooker, either take pans off the heat, or switch off your hob.

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 a pan catches fire:

- Do not move it - it is likely to be extremely hot.
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan. If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.

- **Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.**

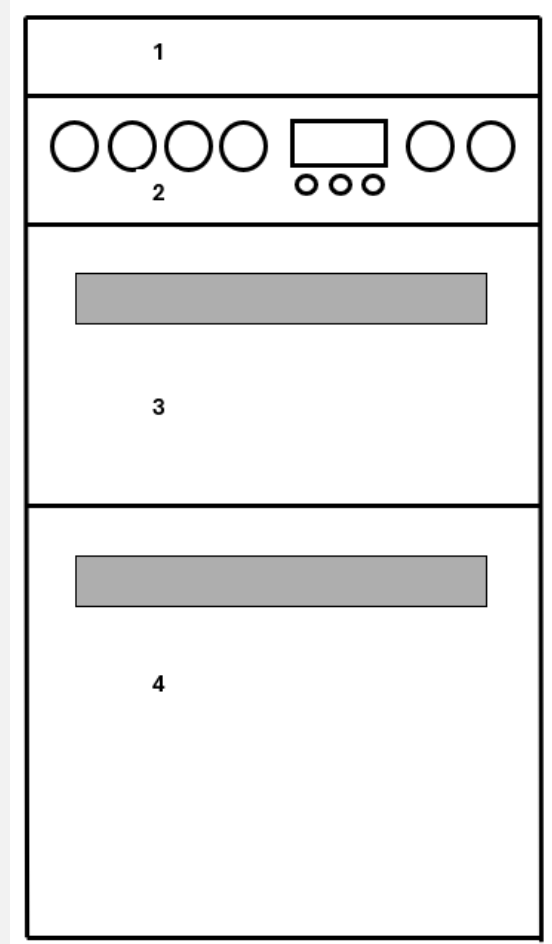
If you have an electrical fire in the kitchen:

- **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.**

GETTING TO KNOW YOUR NEW APPLIANCE

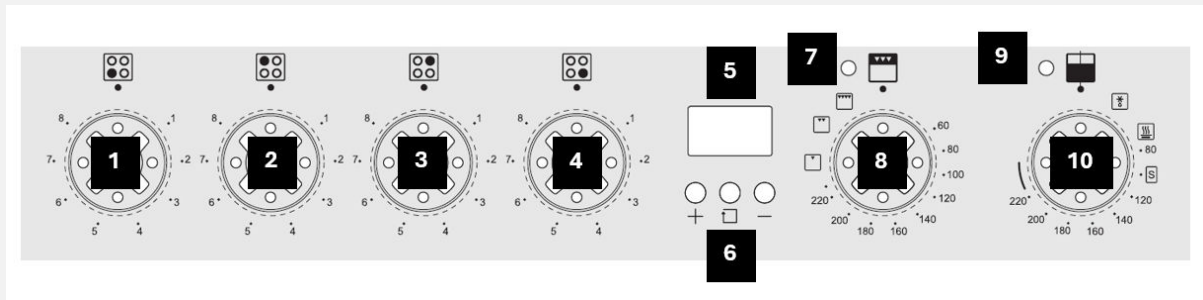
The layout of your appliance may differ from the drawings shown in this guide depending on the model.

APPLIANCE OVERVIEW



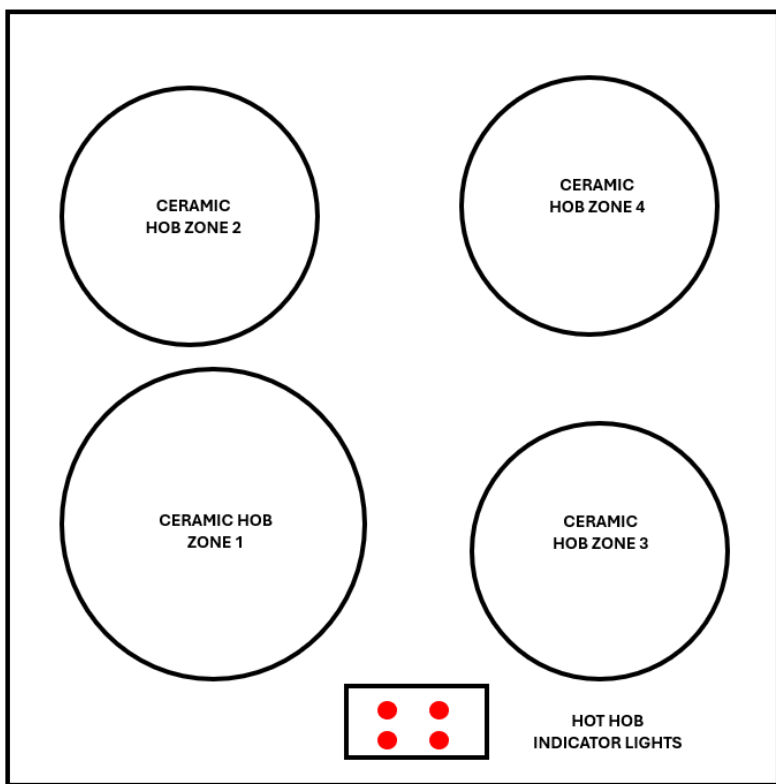
Key	Description
1	Ceramic hob hotplate
2	Control panel - including programmable timer
3	Top oven and grill compartment
4	Main fanned oven compartment - the main oven can be controlled by the programmable timer

OVERVIEW OF CONTROL PANEL



Key	Description
1	Ceramic hob control for the front-left zone
2	Ceramic hob control for the back-left zone
3	Ceramic hob control for the back-right zone
4	Ceramic hob control for the front-right zone
5	Clock and programmable cook-to-off timer - controls the main oven
6	Timer control buttons
7	Heating indicator light for top oven
8	Top oven and grill control
9	Heating indicator light for main oven
10	Main oven grill control

OVERVIEW OF CERAMIC HOB



Key	Description	Location	Zone diameter	Power	Minimum recommended pan diameter size
1	Medium ceramic hob zone	Front-left	190mm	1800 watts	190mm
2	Small ceramic hob zone	Back-left	150mm	1200 watts	150mm
3	Small ceramic hob zone	Front-right	150mm	1200 watts	150mm
4	Small ceramic hob zone	Back-right	150mm	1200 watts	150mm
	Hot zone indicator lights	Front			

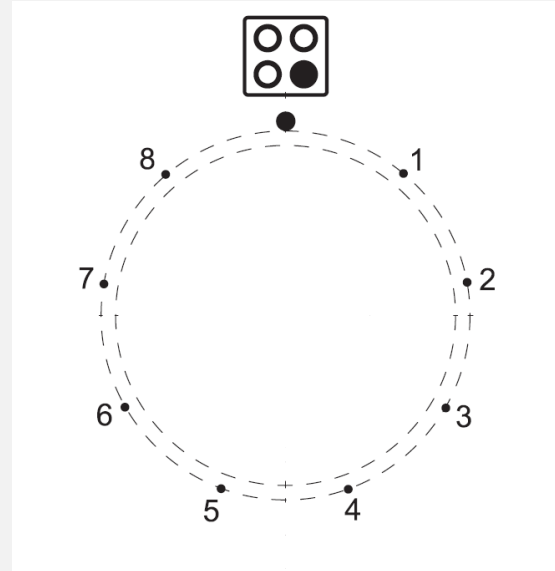


Important

- **Pans must have smooth, flat, bases. Pans with uneven bases may be unsteady and could tip over, and would heat slowly and waste energy.**
- **Do not use a pan with a base diameter smaller than the ring printed on the glass. This would waste energy, can cause the cooking zone to overheat and cut-out, and can cause permanent damage to the ceramic glass surface.**
- **Using pans with a slightly larger base diameter than the ring printed on the glass give the most energy-efficient results.**
- **For the most energy-efficient results, minimise the amount of water or oil in the pan, use a lid, and always reduce the power level once the water has started to boil.**
- **Always make sure that pans are dry before placing them on the hob surface.**

ABOUT THE CERAMIC HOB

SELECTING A POWER LEVEL ON A COOKING ZONE



- Turn the control knob for the relevant cooking zone clockwise or anti-clockwise to the desired power level (with 1 being the lowest power level and 8 being the highest power level).
- You can also choose power settings in between the 8 main power levels.
- The power level can be changed at any time by turning the control knob.
- Turn the cooking zone off by turning the control knob back to the off position.

SUGGESTED HEAT SETTINGS

Heat Setting	Suggested uses
1	Melting chocolate, butter and foods which can burn quickly Keeping cooked food warm prior to serving Gentle simmering

Heat Setting	Suggested uses
2	Delicate warming for small amounts of food Slow warming
3, 4	Reheating and rapid simmering Cooking rice
5, 6	Making pancakes
7	Sautéing Cooking food
8	Stir-frying Searing Bringing soup to the boil Boiling water



Warning

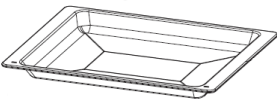
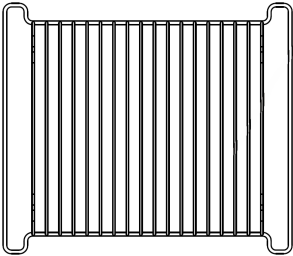
- **Do not stare directly at the radiant ceramic heating elements.**
- **Do not allow aluminium foil or foodstuffs to come into contact with the ceramic glass when it is hot. Sugary spills in particular can cause pitting of the ceramic glass. Any spills must be removed immediately, even if the glass is still hot, being careful not to burn yourself.**
- **Do not use overlay mats or heat diffusers on the ceramic hob - they may cause temperature build-ups which can damage the ceramic glass.**
- **Never switch a cooking zone on without a pan in place - risk of damage to the ceramic glass.**

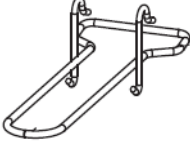
OVERVIEW OF OVEN FURNITURE

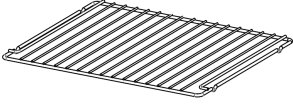
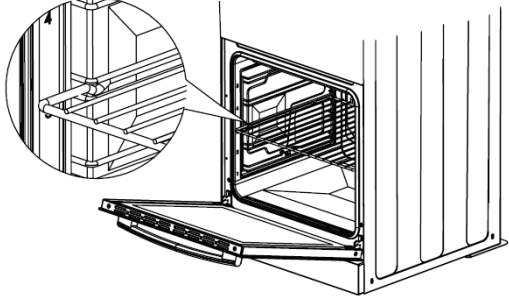



Notice

- **The hot hob neon indicator light(s) will come on once the cooking zone(s) reaches a certain temperature, and will stay on after cooking until the cooking zone(s) cools below a certain temperature to remind you that the ceramic glass surface is still hot.**
- **You may notice the red colour of the ceramic heating elements pulsing on and off during use. This is normal as the controls are regulating the power level required to maintain the required temperature.**

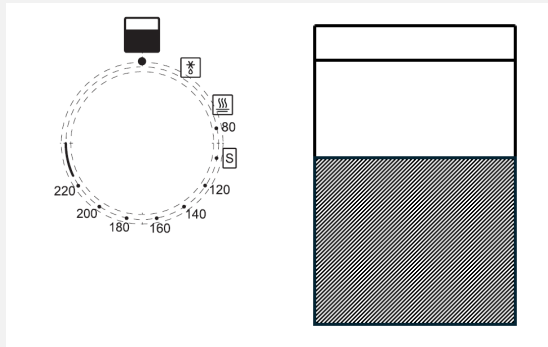
Item	Quantity supplied with cooker	Notes
 <p>Full-width grill-pan</p>	1	<p>Can also be used as a baking tray or roasting tin.</p> <p>Can be used in the top oven or the main oven.</p>
 <p>Grill-pan trivet</p>	1	<p>Place inside the grill-pan to support the food being grilled.</p> <p>The useable grilling area is approximately 300mm wide by 280mm deep.</p>

Item	Quantity supplied with cooker	Notes
 <p data-bbox="209 607 427 636">Grill-pan handle</p>	1	<p data-bbox="823 338 1378 450">Hooks over the front of the grill-pan to make it easier to insert and withdraw the grill-pan.</p> <div data-bbox="823 517 1385 797" style="background-color: #e0e0e0; padding: 10px;"> <p data-bbox="868 568 932 622"></p> <p data-bbox="963 568 1326 757">Warning Do not use the handle to carry the grill-pan - danger of scalding or injury.</p> </div>

Item	Quantity supplied with cooker	Notes
 <p>Shelf</p>	2	<p>The shelves can be used in the top oven or in the main oven.</p>  <p>Insert the shelf with the anti-tip notches at the back and facing downwards.</p> <div style="background-color: #f0f0f0; padding: 10px; border: 1px solid #ccc;"> <p> Warning</p> <p>Insert the shelf between the two wires of the shelf guide position, not on top of the upper wire - danger of scalding or injury.</p> <p>Do not attempt to place a shelf on top of the shelf guides as the shelf will not be held in a stable position and could tip out - danger of scalding or injury.</p> </div> <p>When removing a shelf for cleaning, wait for the shelf to cool, then pull it outwards and lift it upwards to remove it completely.</p> <p>The useable shelf area is approximately 380mm wide by 360mm deep.</p>

Item	Quantity supplied with cooker	Notes
		The maximum recommended size of baking tray to use is approximately 340mm wide by 340mm deep.

MAIN OVEN OVERVIEW



Turn the main oven control knob clockwise to the cooking function or temperature required.



Turn the main oven off by turning the control knob anti-clockwise back to the off position.




Note

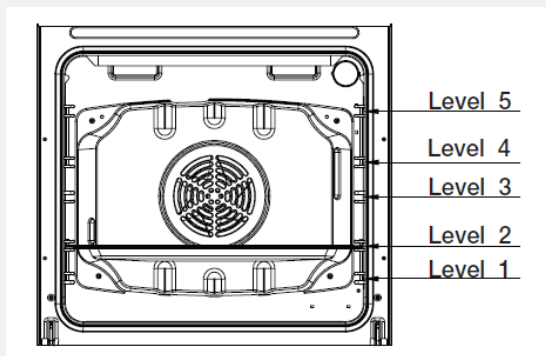
The time of day must be set on the timer before the main oven can be used.

MAIN OVEN COOKING FUNCTIONS

Symbol	Description
	<p>Defrost function (without heat).</p> <p>Use with the door closed to defrost frozen items such as bread and gateaux. Place the grill pan below the shelf to catch drips.</p> <p>Use with the door closed for proving dough prior to baking.</p> <p>Use with the door open for cooling cooked food prior to refrigerating.</p>
	<p>Keep warm function (70°C).</p> <p>For keeping food warm prior to serving.</p> <p>Can be used for warming plates - place plates on the shelves.</p>

Symbol	Description
	<p>Slow cook function (100°C).</p> <p>For slow cooking of casseroles, stews, etc.</p>
80°C to 220°C	<p>Fanned oven cooking function (80°C to 220°C).</p> <p>Use any suitable shelf position - can bake on two levels simultaneously.</p> <p>Generally does not require pre-heating.</p> <p>Reduce the temperature by around 20°C and reduce the cooking time a little compared to conventional ovens.</p>

MAIN OVEN SHELF POSITIONS



As this is a fanned oven there is an even temperature distribution throughout the oven cavity.

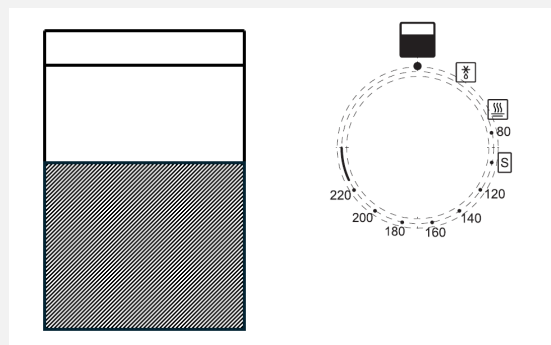
Use any suitable shelf position, and can bake on two levels simultaneously, remembering to allow space for baking to rise.



Note

- **The ovens may give off an unusual odour when first used, as the oils used to protect the oven enamel in storage are being burnt off.**
- **Ventilate the kitchen and heat the ovens, without food in them, at 180°C for approximately two hours to remove any smell.**
- **Once the ovens have cooled down, clean the oven interiors, shelves, guides and grill-pan with warm soapy water before using the ovens to cook.**

USING THE MAIN OVEN





Warning

Accessible parts may be hot when the oven is used. Young children should be kept away.



Tip

Preheating is generally not necessary as a fan oven heats up quickly.

SETTING A HEATING OPERATION

To start a heating operation, a temperature must be selected.

Setting a heating temperature:

- Rotate the temperature control to select the desired heating temperature.

To modify or cancel the heating temperature:

- Rotate the temperature control to select another heating temperature.
- Rotate the temperature control back to the off position to cancel the heating temperature.

COOKING WITH A FANNED OVEN



Caution

As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach.



Tip

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperatures may have to be reduced.



Tip

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as milder foods, such as an apple pie.



Tip

When batch baking foods that will rise during cooking - e.g. bread and cakes, always ensure that enough space has been left between the shelves to allow for the rise.

- There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - e.g. when planning a party, as all the items will be cooked within the same length of time.



Note

When 2 shelves are being used, it may be necessary to increase the cooking time slightly.



Note

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf side by side.



Note

Placing food in a single layer will reduce the thawing time.



Note

When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and this will help keep cleaning of the oven to a minimum.



Note

A medium sized casserole or stew will take approximately 3-4 hours.



Note

There is no need to swap dishes onto different shelves part way through cooking, as with a conventional oven.



Note

A 1½kg/ 3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.



Caution

BE SAFE:

Do not defrost stuffed poultry using this method.

Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.

DEFROSTING AND COOLING IN THE MAIN OVEN

To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

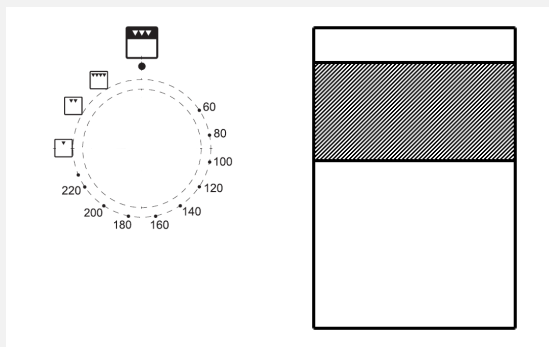
DEFROSTING TIMES



Note

Small or thin pieces of frozen fish or meat- e.g. fish fillets, prawns or mince will take approximately 1-2 hours.

TOP OVEN AND GRILL OVERVIEW



Turn the top oven control knob clockwise to the grill function or cooking temperature required.

Turn the top oven off by turning the control knob anti-clockwise back to the off position.






Important
When using the grill function, the top oven door must be kept open.



Notice
The grill is designed to be used with the door open for crispier grilling.

TOP OVEN AND GRILL COOKING FUNCTIONS

Symbol	Description
60°C to 220°C	<p>Conventional oven function (60°C to 220°C).</p> <p>Cooks using heat from above and below the food.</p> <p>Pre-heat the oven for approximately 10-15 minutes, until the temperature indicator light has gone out.</p> <p>For best results, place the food in the middle shelf position. The oven will be a little hotter at the top and cooler at the bottom.</p> <p>Bake on one level only.</p>
	<p>Browning function.</p> <p>Used towards the end of cooking to crisp the top of lasagne, shepherd's pie, cauliflower cheese, etc.</p> <p>Place the food in the middle shelf position in most cases. Ensure that the food is clear of the upper element.</p>

Symbol	Description
	<p>Conventional grill function - fixed rate - inner part of the grill comes on - used for smaller quantities of food.</p> <p>Place the food centrally on the trivet in the grill pan.</p> <p>Used for toasting bread and grilling thinner meats, like bacon and sausages.</p> <p>Use a medium-to-high shelf position, ensuring that the food is clear of the upper grill element.</p> <p>Use with the door open.</p> <p>For best results, pre-heat the grill for 3 minutes before use.</p>
	<p>Conventional grill function - fixed-rate - full width of the grill comes on - used for larger quantities of food.</p> <p>Used for toasting bread and grilling thinner meats, like bacon and sausages.</p> <p>Use a medium-to-high shelf position, ensuring that the food is clear of the upper grill element.</p> <p>Use with the door open.</p> <p>For best results, pre-heat the grill for 5 minutes before use.</p>

TOP OVEN SHELF POSITIONS

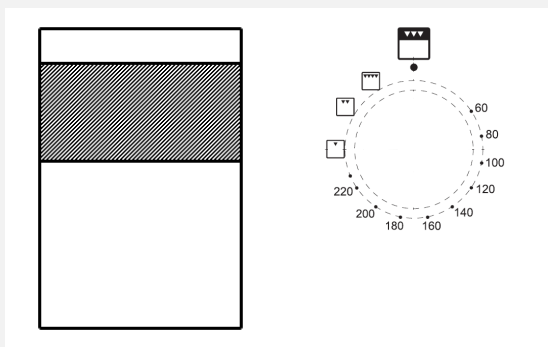
- The top oven / grill compartment has 4 shelf positions.
- Do not use the second position from the bottom, as this area has the retainer to support the shelf guides and so the shelf or grill-pan cannot be fully inserted here. Instead use the first, third, fourth or fifth positions from the bottom.
- When using the compartment as a conventional oven, please use the middle shelf position, ensuring that the food is clear of the upper heating element.
- When using the compartment as a grill, please use a shelf position which will bring the food close to the heat from the grill while leaving enough space so that the food is clear of the upper grill element. The intensity of heat reaching the food can be adjusted by using a lower or higher shelf position.



Note

- **The ovens may give off an unusual odour when first used, as the oils used to protect the oven enamel in storage are being burnt off.**
- **Ventilate the kitchen and heat the ovens, without food in them, at 180°C for approximately two hours to remove any smell.**
- **Once the ovens have cooled down, clean the oven interiors, shelves, guides and grill-pan with warm soapy water before using the ovens to cook.**

USING THE TOP OVEN



Warning

When you are cooking keep children away from the vicinity of the oven.



Caution

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



Note

The top oven is a conventional oven and is not controlled by the programmable timer.

TO TURN ON THE TOP OVEN

1. Turn the temperature control knob until the required temperature is selected. Allow the oven to pre-heat for approximately 10 to 15 minutes before placing the food in the oven.
2. To switch off, return the top oven control knob to the off position.

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

PREHEATING

Preheat the oven for approximately 10 to 15 minutes.

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

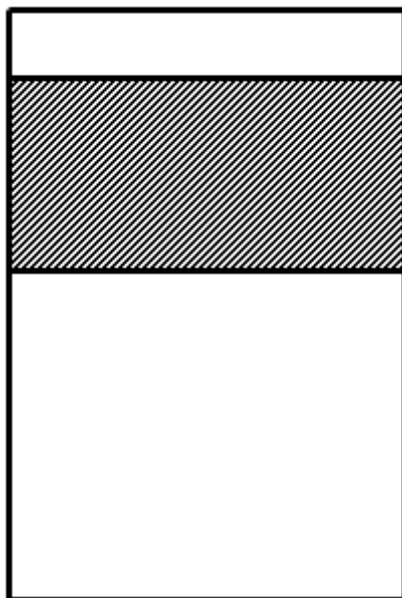
Put the oven shelf in the position required before preheating the oven.

Position baking trays and roasting tins on the middle of the shelf to aid the circulation of heat.

WHEN USING THE TOP OVEN

As part of the cooking process, hot air is expelled. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

USING THE GRILL



Warning

Never cover the grill pan or grill trivet with aluminium foil, or allow fat to build up in the grill pan, as this creates a fire hazard.



Tip

For best grilling results pre-heat the grill for 3-5 minutes, and choose a suitable mid-to-high shelf position to bring the food close to the grill element, while leaving enough space so that the food does not touch the grill element.

THE COOLING FAN

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

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to

operate for a period after the grill has been switched off.



Note

The cooling fan may run for around 30 minutes after use. This is normal to ensure the exterior parts of the cooker fully cool down. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.

USING THE GRILL



Caution

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



Important

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

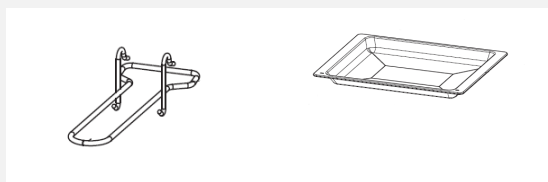
Grill Functions In The Top Oven

Symbol	Description	Door position	Position food	Heat setting
	Browning function	Open	Usually on the middle shelf position, ensuring the food is clear of the upper heating element	Low heat
	Single grill - central part of the grill comes on	Open	Centrally in the grill pan	High heat
	Full-width grill - full-width of the grill comes on	Open	Use the full width of the grill pan	High heat

1. **Open the grill door. Turn the control knob to the required single grill or full-width grill setting. For best cooking results, we recommend that you preheat the full-width grill for 3 minutes and the single grill for 5 minutes.**
2. **Push the grill pan towards the back of the cavity to position it under the grill.**
3. **To switch off return the control knob to the off position.**

The grill-pan handle clips over the front of the grill-pan. Ensure that the grill-pan handle prongs are at the top, and the wider support piece sits underneath the grill-pan.

GRILL PAN AND TRIVET



The trivet sits inside the grill-pan.

The holes and the sloping lip of the grill-pan go at the back.



Warning

The grill-pan handle is designed for sliding the grill-pan in and out. Do not attempt to carry the grill pan by the handle.



Warning

The top oven/grill door must be open when the grill is used for conventional grilling.

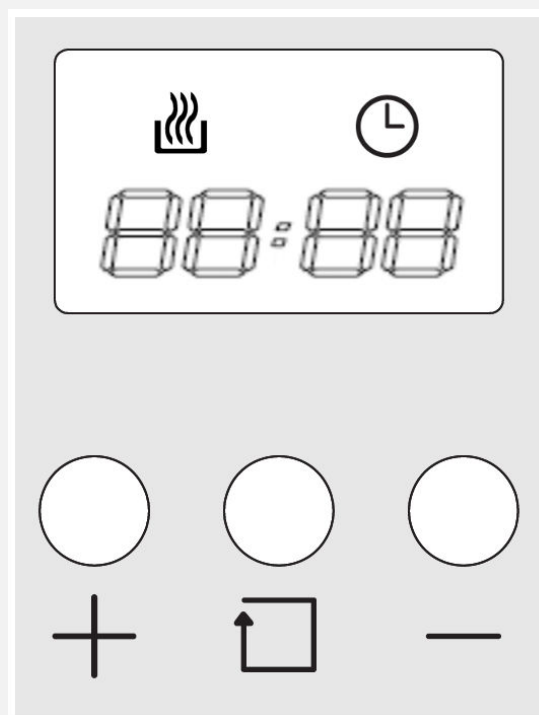
USING THE CLOCK AND COOK-TO-OFF TIMER

The timer is used to show the time of day and can also be used to switch the main oven off automatically at the end of cooking.



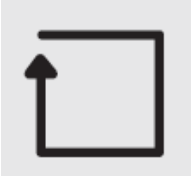

Notice

The time of day must be set on the timer before the main oven can be used.



Overview Of Timer Symbols And Control Buttons



Symbol	Description
	Cookpot symbol - the main oven has been set to switch off automatically.
	Time of day symbol - the time of day is being set on the timer.
	Plus button - to increase time values.

Symbol	Description
	Function button - to scroll through the timer functions of setting the time of day or setting the cooking duration time.
	Minus button - to decrease time values.

SETTING THE TIME OF DAY



WHEN THE COOKER IS FIRST CONNECTED TO THE POWER SUPPLY

When the cooker is first connected to the power supply, the display shows '00:00' with the clock symbol  flashing and the hours flashing.

While the hours are flashing, use the plus  and/or minus  buttons to set the current hour, using the 24-hour clock.







Tip

If you press and hold the plus  or minus  button

the time value will change more quickly.

Press the middle function button . The hour is accepted and the minutes flash.

While the minutes are flashing, use the plus  and/or minus  buttons to set the current minutes.

A few seconds after the last button press the time of day is accepted (or press the function button  to confirm). The clock symbol  disappears.



WHEN NEEDING TO ADJUST THE TIME OF DAY



To adjust the time of day, for example at the start and end of daylight saving time, press

the function button  repeatedly until the clock symbol  flashes and the hours flash.

While the hours are flashing, use the plus  and/or minus  buttons to set the current hour, using the 24-hour clock.

Press the middle function button . The hour is accepted and the minutes flash.



While the minutes are flashing, use the plus  and/or minus  buttons to set the current minutes.



A few seconds after the last button press the time of day is accepted (or press the function button  to confirm). The clock symbol  disappears.

USING THE COOK-TO-OFF TIMER

The cook-to-off timer function switches the main oven off automatically after a set cooking duration time.

Place the food in the main oven and select the required temperature.

Press the function button  repeatedly until the cookpot symbol  flashes and the hours flash.

While the hours are flashing, use the plus  and/or minus  buttons to set the hours of the cooking duration time (up to 23 hours). (If the cooking duration time is less than one hour, please just leave the hours as zero).

Press the middle function button . The hour is accepted and the minutes flash.

While the minutes are flashing, use the plus **+** and/or minus **-** buttons to set the minutes of the cooking duration time (up to 59 minutes).

A few seconds after the last button press the cooking duration time is accepted (or press the function button **□** to confirm). The cookpot symbol **👑** lights up steadily to show that the cook-to-off timer has been set.

The cooking duration time counts down in the display. When the cooking duration time has counted down, the main oven heating is switched off, the alarm sounds, the cookpot symbol **👑** flashes, and the display shows '00:00'.

Press the plus **+** or minus **-** button to silence the alarm (or the alarm will stop automatically after approximately 60 seconds).

Turn the main oven control knob back to the off position.

Press the function button **□** to return the timer to manual mode.

IF NEEDING TO AMEND THE COOKING DURATION TIME

Press the function button **□** repeatedly until the cookpot symbol **👑** flashes and the hours flash.

While the hours are flashing, use the plus **+** and/or minus **-** buttons to adjust the hours of the cooking duration time (up to 23 hours). (If the cooking duration time is less than one hour, please just leave the hours as zero).

Press the middle function button **□**. The hour is accepted and the minutes flash.

While the minutes are flashing, use the plus **+** and/or minus **-** buttons to adjust the minutes of the cooking duration time (up to 59 minutes).

A few seconds after the last button press the updated cooking duration time is accepted (or press the function button **□** to confirm). The cookpot symbol **👑** lights up steadily to show that the cook-to-off timer has been set,

and the updated cooking duration time starts counting down in the display.

IF NEEDING TO CANCEL THE COOK-TO-OFF TIMER FUNCTION

Press the function button **□** repeatedly until the cookpot symbol **👑** flashes and the hours flash.

While the hours are flashing, use the plus **+** and/or minus **-** buttons to adjust the hours of the cooking duration time to zero.

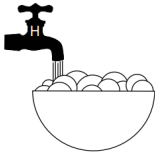
Press the middle function button **□**. The hour is accepted and the minutes flash.

While the minutes are flashing, use the plus **+** and/or minus **-** buttons to adjust the minutes of the cooking duration time to zero.

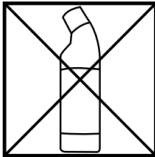

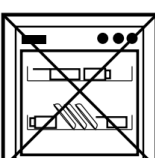
A few seconds after the last button press, the cookpot symbol **👑** goes out, the cook-to-off timer function is cancelled and the timer returns to manual mode.

CLEANING YOUR APPLIANCE

Cleaning: Do's

	<p>Use warm, soapy water</p>
	<p>Wipe the appliance with a damp cloth</p> <ul style="list-style-type: none"> • Clean the cloth regularly
	<p>Dry with a soft dry cloth</p>

Cleaning: Don'ts

	<p>Don't use undiluted bleaches or Chloride products</p>
	<p>Don't use Wire Wool, Abrasive cleaners, Nylon pads or Steam Cleaners</p>
	<p>Do not wash the cast iron griddle, wok cradle, pan supports or telescopic sliders in the dishwasher</p>



Note

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



Note

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.



Caution

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.



Caution

In addition to the above, do not use metal scrapers to clean the oven door glass, ceramic hob surface or any glass lids.



Note

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

CLEANING AND CARE GUIDANCE

Area of appliance / material	Cleaning guidance	Example products
Ceramic glass hotplates	<ul style="list-style-type: none"> • Clean with a ceramic hotplate cleaner/ conditioner, applied with kitchen paper, following the instructions on the package. • Rinse with a damp, well-wrung out soft cloth. • Polish dry with a microfibre cloth. • If you do ever use a hob scraper to remove stubborn marks or deposits, please apply some ceramic hob cleaner onto the ceramic glass surface first, so that the hob scraper blade can glide across, at a 45° angle, without scratching the surface. • Please note that the cooker manufacturer cannot accept responsibility for scratches or damage to the ceramic glass surface caused by the use of a hob scraper. • Kitchen foil and spillages of sugary foods must not be allowed to bake onto the ceramic glass surface as they may cause pitting of the glass. • They must be removed immediately, even if the hob is still hot, taking care not to burn yourself. • Please be aware that pans with aluminium in the base can tend to leave marks on ceramic glass surfaces. • New hobs can sometimes show white 'bloom' marks which are related to manufacturing residues. • Apply some lemon juice to the glass surface and leave to soak for a while before cleaning with ceramic hob cleaner, rinsing and drying. • Do not clean ceramic hobs with washing-up liquid as it can sometimes leave behind a blue sheen. 	<ul style="list-style-type: none"> • Ceramic hob cream cleaner. • Microfibre cloths.

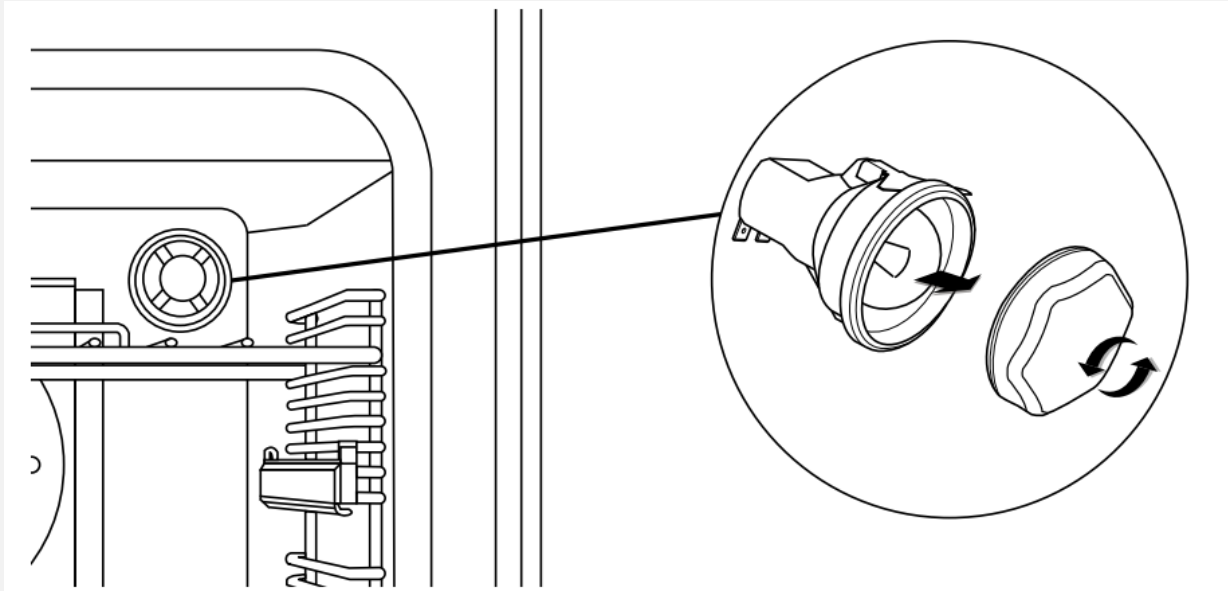
Area of appliance / material	Cleaning guidance	Example products
<p>Chrome oven shelves, grill pan trivets, and shelf guides</p>	<ul style="list-style-type: none"> • Immerse a soft cloth in warm soapy water, wring out and wipe the shelves and shelf guides. • For heavier soiling, soak in warm soapy water, then clean with a non-scratch sponge. • Wave-shaped sponges can be useful for cleaning chrome shelves and grill pan trivets. • Wipe telescopic sliders with a damp cloth. Do not wash them in the dishwasher as the detergent will remove the lubricant from the runners which can prevent gliding and make them stiff. 	<ul style="list-style-type: none"> • Washing-up liquid. • Wave-shaped sponge.
<p>Control knobs and bezels</p>	<ul style="list-style-type: none"> • Wipe with a damp cloth. • On most models control knobs can be removed for more thorough cleaning in warm soapy water. • Please refer to the section for removing and replacing the knobs, bezels and the springs that go in between them. • It is a good idea to keep the user guide handy, or to take some photographs before you start removing the control knobs, so that you will be able to see which knob and bezel goes in which position when you are refitting them. • Do not attempt to remove control knobs from pyrolytic oven models, or from models with retractable control knobs. 	<ul style="list-style-type: none"> • Washing-up liquid.

Area of appliance / material	Cleaning guidance	Example products
Enamelled oven cavities and grill pans	<ul style="list-style-type: none"> • Wash with warm soapy water. • For heavier soiling, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings. • Do not allow fat to build up in grill pans and do not line grill pans with aluminium foil as this presents a risk of fire. • Grill pans can be lined with special non-stick PTFE cooking liners. • Non-stick PTFE cooking liners can reduce soiling in ovens. • Place these liners on the lower shelf, below the shelf where the food is being cooked, not on the floor of the oven cavity as this could block heat from the base element and cause damage. 	<ul style="list-style-type: none"> • Washing-up liquid. • Proprietary oven cleaner. • Non-stick PTFE cooking liners.
Glass door parts	<ul style="list-style-type: none"> • Wash with warm soapy water. • To remove grease from inner glass panels, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Polish with a soft microfibre cloth. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings. 	<ul style="list-style-type: none"> • Washing-up liquid. • Proprietary oven cleaner. • Microfibre cloths.

Area of appliance / material	Cleaning guidance	Example products
Grill compartment	<ul style="list-style-type: none"> • It is a good idea to leave the grill element on for a few minutes after finishing cooking to burn off any grease on the heating element. • Do not leave a grill-pan containing grease under the grill element during this procedure. • Once the grill compartment has cooled down, it can be wiped down with a damp wrung-out cloth which has been soaked in warm soapy water. • Wave-shaped sponges can be useful for cleaning chrome shelves, grill pan trivets, and for cleaning the roof of the grill cavity, getting in between the grill element. 	<ul style="list-style-type: none"> • Washing-up liquid. • Wave-shaped sponges.
Rubber door seals	<ul style="list-style-type: none"> • Clean with warm soapy water. • Do not attempt to clean fibreglass door seals on pyrolytic ovens. 	<ul style="list-style-type: none"> • Washing-up liquid.
Steel - electric hotplate frames	<ul style="list-style-type: none"> • Clean steel parts with warm soapy water and a soft sponge. • Do not scrub fascias / control panels as the markings could start to wear away. • Rinse with warm water and a soft cloth. • Polish dry with a microfibre cloth. 	<ul style="list-style-type: none"> • Washing-up liquid. • Microfibre cloths.

APPLIANCE MAINTENANCE

CHANGING THE LIGHTBULB



1. Switch the cooker off at the wall. Remove the oven shelves, grill pan and any other trays as appropriate.
2. Unscrew the lens cover by turning anticlockwise.
3. Remove the old bulb and replace it with a new one. Handle the new bulb with a piece of kitchen paper as skin oils can damage halogen bulbs.
4. Replace the lens cover and put the oven shelves and trays back.



Warning

Switch off the power before you change the light bulb.



Note

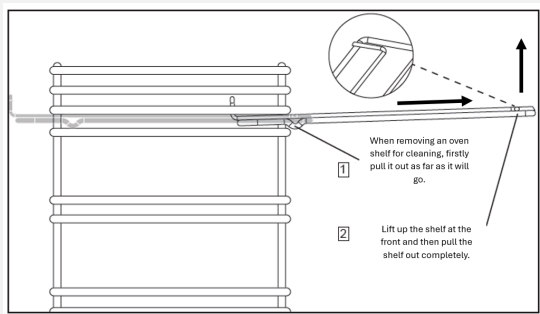
Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Usually a 25 watt G9 halogen capsule bulb - part number 082650920.

Please remember that bulbs are not covered by the manufacturer's warranty.

OVEN SHELVES

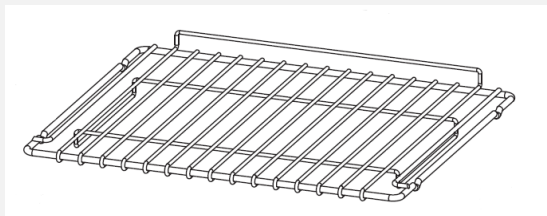
The oven shelves use anti-tip notches to prevent them being accidentally pulled out fully with hot food and cookware on them, to help prevent accidents.

Shelves With Anti-Tip Notches.



To remove the shelves fully, for cleaning or to reposition them, pull the shelf out as far as it will go, then lift upwards at the front to pull out fully.

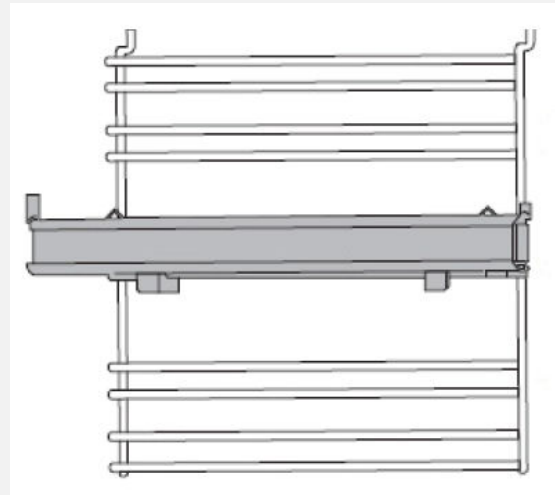
Shelves.



When inserting the shelves into the shelf guides, ensure that the upstand piece is at the back of the shelf and is pointing upwards. (Not all shelf types have an upstand).

The anti-tip notches should always be pointing downwards, and should be towards the back of the shelf.

Shelf Guides.



Caution

Each shelf guide position consists of an upper and a lower wire. Please insert the shelf between the two wires, and not sitting on top of the upper wire.

REMOVING AND REPLACING SHELF GUIDES

The shelf guides have lugs which attach into holes on the side of the oven cavity. The shelf guide wires at the bottom clip under retainers to keep the shelf guides in position. The retainers look like small cotton reels or bobbins which are attached to the side of the oven cavity,



To remove the shelf guides for cleaning, firstly please remove the shelves and/or grill pan

as appropriate. Gently stretch the shelf guide wire at the bottom, pushing down and away from the retainer to release the wire from the retainer.



The shelf guide can then be pulled away from the side of the oven cavity. The shelf guide lugs will come out of the holes in the side of the cavity.



The shelf guide is replaced in the opposite manner. Insert the lugs into the holes on the side of the oven cavity. Then gently stretch the guide wire at the bottom to loop it under the retainer in the main oven.

REMOVING AND RE-FITTING CONTROL KNOBS, SPRINGS AND BEZELS

- The control knob assembly consists of the knob at the front, a bezel with markings around the knob, and a spring between the knob and the bezel.
- For cleaning, the bezels can be carefully slid forward to allow easy cleaning of the fascia control panel behind with a cloth.
- The bezels will spring back into position when you let go.

- For more thorough cleaning, the knobs, bezels and springs can be removed as follows.
- Firstly, please take a moment to note the positions of the different types of bezels on the cooker, take some photographs or have the appliance user guide handy. This will help you to replace the controls in the correct positions after cleaning.
- Ensure that all of the control knobs are in the 'off' position, and that the cooker is turned off at the wall.
- Push the control knob in towards the bezel.
- Then, holding the knob and bezel together, pull them both towards you and off the cooker spindle.
- Be careful not to lose the spring, or the small silver clip which is inside the control knob shaft.
- To re-fit the control knobs, bezels and springs after cleaning, please follow these steps:
 - Place the bezel face up on a surface.
 - The flat side of the D-shaped hole and the printed dot for the 'off' position should be at the top.
 - Place the spring over the hole in the middle of the bezel.
 - Ensure that the knob is facing upwards, with the indicator mark at the top.
 - Place the knob firmly over the spring, ensuring that the shaft on the back of the knob is located through the middle of the spring.
 - The flat side of the D-shaped shaft at the back of the knob should be lined up with the flat side of the D-shaped hole in the middle of the bezel.
 - Press down on the knob to push it into the bezel and keep it held down.
 - The flat side of the D-shaped shaft at the back of the knob should be facing upwards.
 - While holding the knob and bezel together, push the control knob assembly on to the cooker spindle.
 - The cooker spindle is also D-shaped, so ensure that the flat side of the D-shaped shaft at the back of the knob is aligned with the flat side of the spindle.

- The control knob assembly has now been correctly installed and the controls can be used as normal.

REMOVING THE INNER GLASS PANEL - TOP OVEN

The inner glass door panel can be removed for cleaning.



Caution

Switch the appliance off at the wall and allow it to cool down before commencing cleaning.

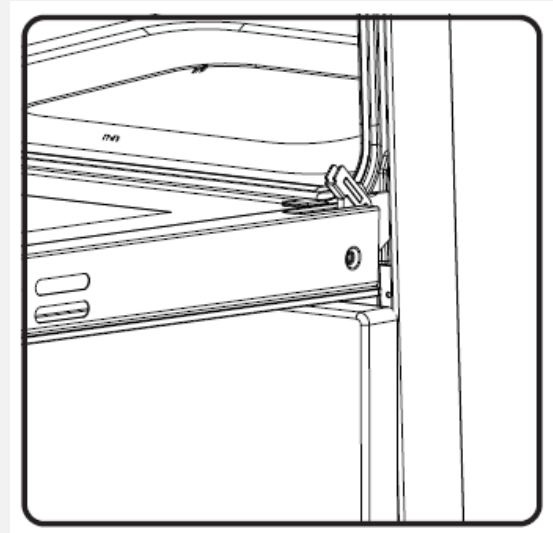
It is recommended to wear work gloves during this procedure.



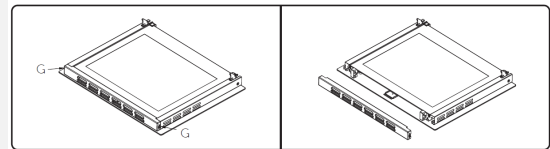
Notice

Please read these instructions fully before removing any door panels, and ensure that you are comfortable with the procedure before proceeding.

Please note that if a service engineer was requested to remove or refit door panels, this would be arranged on a chargeable basis, even if the cooker is still within the manufacturer's warranty period.



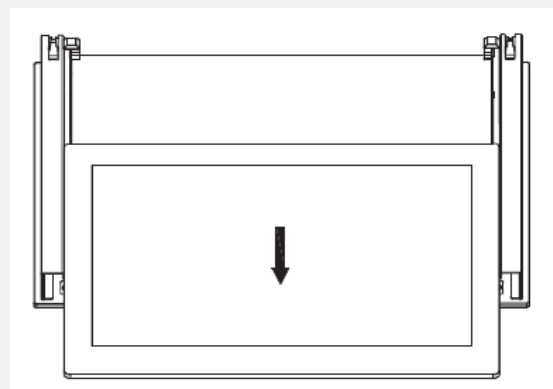
Open the oven door fully to a 90° angle.



Locate the screws (key G) on either end of the metal retaining strip along the top of the door assembly.

Remove these screws with a cross-head screwdriver, being careful not to misplace them.

Pull the metal retaining strip forwards and off the door assembly.



The inner glass panel can now be slid out for cleaning.



Caution

Caution - when the weight of the inner glass panel is removed from the door assembly, the door assembly may spring up.

It is advisable to have a second person available to hold the door assembly down gently by the door handle while you are removing and re-inserting the inner glass panel.

When replacing the inner glass panel, ensure that the shiny side is facing upwards towards the heat of the oven.

After sliding the inner glass panel back into position, place the metal retaining strip back on to the door assembly and secure it in place with the screws.



Caution

Do not use the oven with the inner glass panel missing as the outer door could get very hot.

In order to reduce the risk of breakage, always handle glass panels carefully, cover surfaces with towels when laying the glass panels down, and never use abrasive cleaning materials or scourers.

REMOVING THE INNER GLASS PANEL - MAIN OVEN

The inner glass door panel can be removed for cleaning.



Caution

Switch the appliance off at the wall and allow it to cool down before commencing cleaning.

It is recommended to wear work gloves during this procedure.



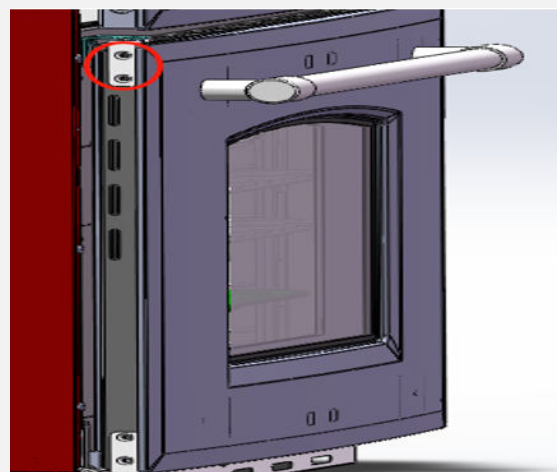
Notice

Please read these instructions fully before removing any door panels, and ensure that you are comfortable with the procedure before proceeding.

Please note that if a service engineer was requested to remove or refit door panels, this would be arranged on a chargeable basis, even if the cooker is still within the manufacturer's warranty period.

Start with the main oven door fully closed and held shut by the locking pin and catch.

Locate the two brackets on the outer-side profile of the door - one bracket at the top and one bracket at the bottom.



Each bracket has two screws. Remove these screws with a cross-head screwdriver, being careful not to misplace them.

The door assembly will now become loose, held in place by the locking pin and catch.

Carefully open the door and, place a hand on either side of the door assembly.

Gently push down on the door assembly to release it from the upper hinge pin.

Then gently pull the door assembly forward and upwards to release it from the lower hinge pin.

Gently lift the door assembly forward and away from the body of the cooker.

Lay the door assembly down carefully on a protected flat surface with the inner glass facing upwards.

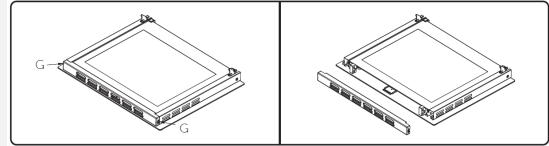


Caution
The door assembly is heavy.

Leave the upper and lower door hinges and brackets in position on the body of the cooker. The brackets will be loose and may fall off the hinges, but they can easily be put back into position, with the lip at the front, being careful not to mix up the upper and lower brackets.



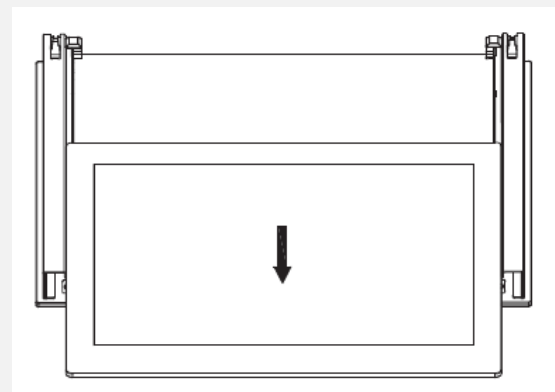
Locate the screws (key G) on either end of the metal retaining strip along the top of the door assembly.



Remove these screws with a cross-head screwdriver, being careful not to misplace them.

Pull the metal retaining strip forwards and off the door assembly.

The inner glass panel can now be slid out for cleaning.



Caution
In order to reduce the risk of breakage, always handle glass panels carefully, cover surfaces with towels when laying the glass panels down, and never use abrasive cleaning materials or scourers.

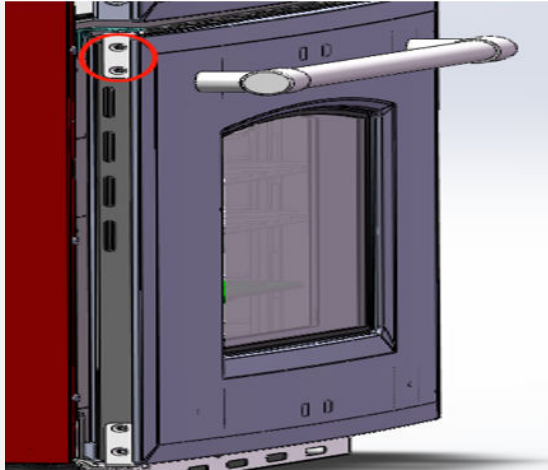
When replacing the inner glass panel, ensure that the shiny side is facing upwards towards the heat of the oven.

After sliding the inner glass panel back into position, place the metal retaining strip back on to the door assembly and secure it in place with the screws.

Carefully, using one hand on either side of the door assembly, gently reposition the door assembly onto the body of the cooker.

Locate the door assembly onto the lower hinge pin first, then gently push down on the door assembly and guide it backwards to connect with the upper hinge pin.

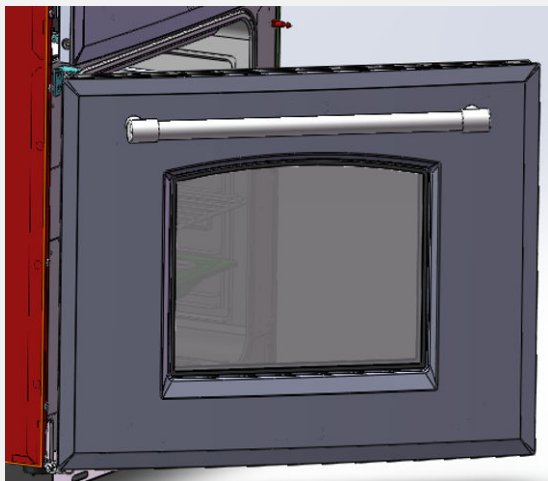
Ensure that the two brackets are located correctly on the outer-side of the door assembly.



Gently close the door fully, so that it is held in place by the locking pin and catch.

Refit the screws in to the two brackets.

Carefully open and close the door fully to ensure that it is opening and closing correctly as usual.



Caution


Do not use the oven with the inner glass panel missing as the outer door could get very hot.

FAQ's

Please refer to these frequently asked questions about your appliance as they may help to resolve any minor issues.

Should any issue persist after following this advice, please contact the service office for further assistance.

<p>Can I remove the inner glass on the doors for cleaning?</p>	<p>The inner glass panels are removable for cleaning, however this does involve removing the door from the cooker body (for side-opening doors) and the screws from the retaining strip along the top of the door first.</p> <p>For routine cleaning we recommend leaving the glass panels in situ.</p>
<p>There's been a power failure and the cooker won't work- what should I do?</p>	<p>Switch off the electricity supply to the cooker at the wall switch.</p> <p>When the power supply is restored switch the electricity supply back on at the wall and re-set the timer clock to the correct time of day.</p>
<p>Why is there some warm air coming out of the sides of the doors?</p>	<p>This is normal. The doors have some side vents which allows a small amount of this heat to be expelled at the door sides to help keep the door surfaces keep cool.</p>
<p>How do I attach the grill pan handle to the grill pan?</p>	<p>Attach the handle to the grill pan making sure the prongs are at the top and the wider support piece sits underneath the grill pan.</p>
<p>Why can I not insert the shelf or grill-pan into one of the shelf positions in the top oven?</p>	<p>This is because of the retainer which is required to keep the shelf guide clipped to the side of the top oven cavity.</p> <p>Counting the guide shelf positions from bottom to top, please use positions 1, 3, 4 and 5.</p> <p>Please do not use position 2 as that is where the retainer is located.</p>
<p>Why can I not remove the shelves completely for cleaning?</p>	<p>The shelves have 'anti-tip notches' which prevent the shelves being accidentally pulled out completely with cookware on the shelf, to help prevent accidents.</p> <p>To remove the shelves fully for cleaning, pull the shelf out, then lift upwards at the front to pull out fully.</p>

<p>The ceramic hob elements seem to pulse on and off - is this normal?</p>	<p>Yes. this is normal.</p> <p>The ceramic hob elements will pulse on and off as required to maintain the power level requested.</p> <p>At higher power levels the hob elements will glow red for longer periods and rest off for shorter periods.</p> <p>At lower power levels the hob elements will glow red for shorter periods and rest off for longer periods.</p> <p>Do not stare directly at the glowing red elements when the hob is in use.</p>
<p>Why is the main oven not working?</p>	<p>Please check that there is power to the cooker and the timer display is lit up.</p> <p>Please ensure that the time of day has been set on the timer.</p> <p>Please ensure that there are no symbols or digits flashing on the timer display. If they are flashing, please press the middle function button  to return the timer to manual mode.</p> <p>Then try turning the main oven control knob to a temperature as usual.</p>
<p>The installer is having difficulty adjusting the cooker height to the level of adjacent worktops, when the worktops are a bit lower than standard 900mm height.</p>	<p>The levelling feet are supplied with two locknuts, which is ideal when adjusting the cooker height to worktop heights between 900-930mm.</p> <p>When adjusting the cooker height to worktop heights a little lower than 900mm, the installer should please remove one of the locknuts from each foot to be able to adjust the height of the cooker lower.</p>
<p>I have found two hooks inside the oven with the shelves - what are they for?</p>	<p>These new models have two stability chains fitted to the back of the cooker.</p> <p>The hooks are provided to be drilled into the wall behind the cooker to attach the stability chains to.</p> <p>If you already had hooks in the wall from your previous cooker, the installer may have re-used those hooks which is why the new ones are still in the packaging.</p> <p>If in doubt, please consult your installer.</p>

<p>The main oven does not seem to return to manual mode after I have used automatic cooking.</p>	<p>When the oven heating switches off at the end of semi-automatic cooking or fully-automatic cooking, turn the main oven control knob back to the off position.</p> <p>Then press the plus or minus button on the timer to silence the alarm and return the timer to manual mode.</p>
<p>The oven lamps are not working.</p>	<p>Please refer to the section on changing the light bulb. [38]</p>
<p>The oven seems to be overheating.</p>	<p>Please ensure that the oven control knob has been turned to the required temperature.</p> <p>When using the top oven for cooking, place the food on the middle shelf position. The oven will be hotter at the top.</p> <p>When using the main fanned oven, please remember that the temperature will need to be reduced by about 20°C and the duration reduced a little compared to conventional oven cooking instructions.</p>
<p>The oven seems to be under-heating.</p>	<p>Please ensure that the oven control knob has been turned to the required temperature.</p> <p>When using the top oven for cooking, place the food on the middle shelf position. The oven will be cooler at the bottom.</p> <p>When using the top oven for cooking, pre-heat the oven for 10-15 minutes prior to use.</p> <p>Check that the door is closing and sealing well, and that the door seal is in good condition.</p> <p>Ensure that any additional tins and trays which are not being used are removed from the oven before cooking.</p> <p>Use good quality bakeware with a dull, matt finish; avoid bakeware with a shiny silver finish.</p>
<p>There is a strange smell / a little smoke produced when using the ovens for the first time.</p>	<p>This is normal. The oils used to protect the oven cavities during storage of the appliance are being burnt off.</p> <p>Heat the ovens empty for around 30 minutes at around 180°C to allow the smell / smoke to dissipate. Open the kitchen window(s) during this procedure.</p>

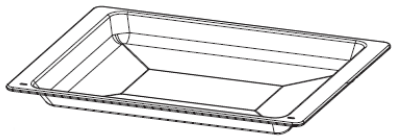
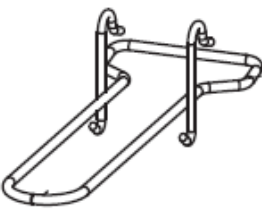
KEY PARTS AND OPTIONAL ACCESSORIES

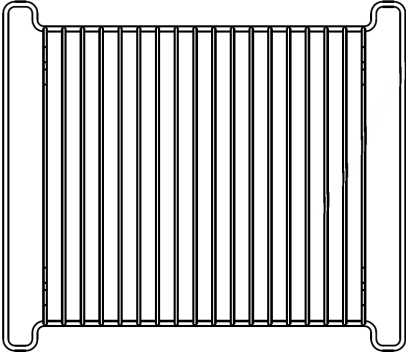
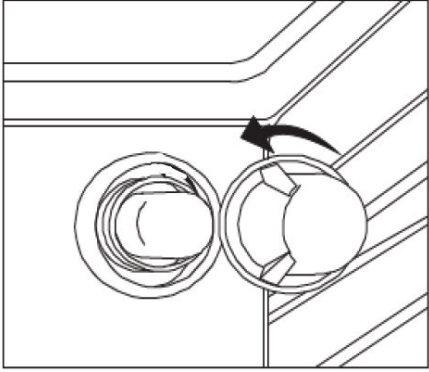
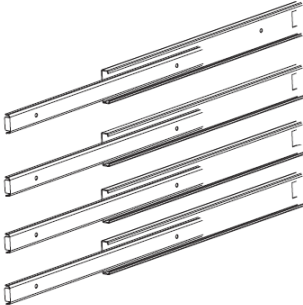
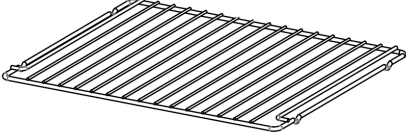
Please see below for useful part numbers for your cooker, in case you require a replacement part or wish to purchase additional shelves, for example.

For any queries relating to parts missing on delivery of a new cooker, or relating to replacement parts during the manufacturer's warranty period, please contact our customer

care team using the telephone number on the back cover.

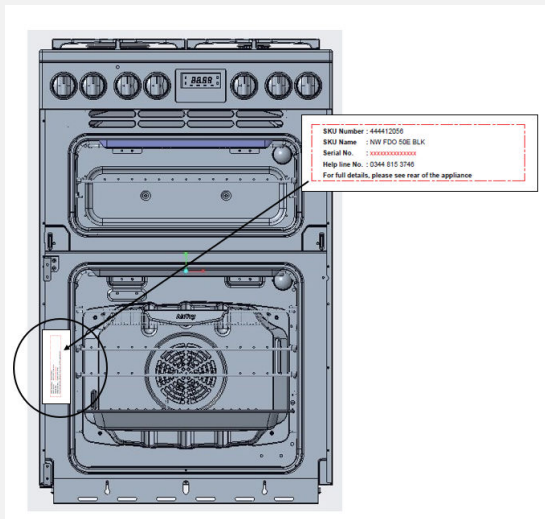
To purchase additional shelves, sliders, consumables or parts outside of the manufacturer's warranty period, please refer to the Spare Parts section of our website - the website address is on the back cover.

Part	Part Number	Notes
Clip-in door seal - main oven	2030400006	Clips in - does not usually require an engineer service visit.
Clip-in door seal - top oven	2030400013	Clips in - does not usually require an engineer service visit.
 <p>Deep grill pan</p>	094106100	<p>Quantity 1 is supplied with the cooker.</p> <p>Can be used as a grill-pan, baking tray or roasting tin in the top oven, and can be used as a baking tray or roasting tin in the main oven.</p> <p>Place the grill-pan on the level below the air-fry tray to catch any drips when using the air-fry function in the main oven.</p>
 <p>Grill pan handle</p>	094111300	Quantity 1 is supplied with the cooker.

Part	Part Number	Notes
 <p>Grill pan trivet</p>	094117000	Quantity 1 is supplied with the cooker.
 <p>Lamp bulb</p>	082650920	<p>Type - 25 watt G9 halogen capsule bulb.</p> <p>Please note that replacement bulbs are not covered under the manufacturer's warranty.</p>
 <p>Telescopic Sliders</p>	<p>Left hand side slider: 1 x 094109802</p> <p>Right hand side slider: 1 x 094109803</p> <p>You need 1 x 094109802 and 1 x 094109803 to make a pair.</p>	<p>Can be purchased as an optional extra.</p> <p>Can be used in the main oven.</p> <p>Do not attempt to use them in positions where the shelf guide wires are close together (i.e. in the top oven).</p>
 <p>Shelf (50)</p>	094108600	<p>Quantity 2 are supplied with the cooker.</p> <p>Can be used in the top oven or the main oven.</p>

LOCATING THE MODEL AND SERIAL NUMBERS

- Please open the bottom / main oven door to locate the data badge on the front frame, close to the door seal.
- Please quote the model number and serial number should you ever require an engineer service visit or need to order spare parts.
- The model number (also known as the SKU number) is 9 digits long, beginning with 44...
- The serial number is printed as a string of 17 digits - the first 8 digits are the serial number and the remaining 9 digits are the model number.



Tip

It is a good idea to take a photo of the data badge or to make a written note of the model number and serial number on your quick start guide.

TECHNICAL DATA



Warning
This cooker must be earthed.

Data badge	Lower part of the front frame
Appliance class	Class 1 - freestanding cooker
Electrical supply	220 - 240V ~1N ~ 50 Hz or 380 - 415V ~ 3N ~ 50-60Hz
Load	9802W @ 230V (At voltage range 220V - 240V / 380V - 415V 3N ~ 50Hz / 8965W - 10675W)
Standard Oven Light	25W

Hob Top Hotplate	Electrical Supply	Zone Load (W)
Electric	230V	Front left 1800 W
		Back left 1200 W
		Front right 1200 W
		Back right 1200 W
		N/A
		N/A

Appliance Electrical Supply	Oven Cavity & Function Load (W)
230V	Fanned oven 1898 W
	N/A
	Dual grill 2522 W; conventional oven 1540 W

ENERGY DATA TABLE

Regulation (EU) 66/2014:

Model Identification: NW FDO 50EC RTY	
Brand:	New World
Size:	50cm

Energy Efficiency For Oven

Oven	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Mass of the appliance (M): 48.0 kg			
Number of cavities: 2			
Location:	Top	Bottom	N/A
Type of oven:	Electric	Electric	N/A
Heat source per cavity:	Electricity	Electricity	N/A
Volume per cavity (V):	33 Litres	61 Litres	N/A
Energy consumption (electricity consumed) per cycle in conventional mode ($EC_{\text{electric cavity}}$):	0.63 kWh	N/A	N/A
Energy consumption (electricity consumed) per cycle in fan-forced convection mode ($EC_{\text{electric cavity}}$):	N/A	0.74 kWh	N/A
Energy efficiency index per cavity (EEI_{cavity}):	91.3	91.4	N/A
Energy efficiency class:	A	A	N/A

Energy Efficiency For Hob

Hob	
Type of hob:	Electric
Number of cooking zones and/or areas:	4
Heating technology:	Radiant cooking zones

Electric Zone:	Location:	Useful surface area per electric heated cooking zone:	Energy consumption per cooking zone or area (EC _{electric cooking}):
Zone 1	Front-left	19.2 cm	186.3 Wh/kg
Zone 2	Back-left	15.2 cm	194.2 Wh/kg
Zone 3	Front-right	15.2 cm	192.2 Wh/kg
Zone 4	Back-right	15.2 cm	192.2 Wh/kg
Zone 5	N/A	N/A	N/A
Zone 6	N/A	N/A	N/A

Energy consumption for the hob (EC _{electric hob}):	191.225 Wh/kg
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Energy consumption measured in accordance with EN 60350-1 and EN 60350-2

ENERGY SAVING TIPS FOR HOBS



Tip

Use pans with flat bases.

Use pans which are suitably-sized for the size of the cooking zone.

Use pans with lids.

Minimise the amount of liquid or fat when cooking.

When liquid starts boiling, reduce the power level to a simmer.

Using a pan with a base diameter a little larger than the diameter of the cooking zone gives the most energy-efficient cooking results.



Tip

Cook separate meals together, if possible.

Keep the pre-heating time as short as possible.

Do not elongate the cooking time.

Do not forget to turn the oven off at the end of cooking.

Do not open the oven door during the cooking process.

If the oven has a programmable timer, use the timer to switch the oven heating off at the end of cooking.

If cooking for longer periods, turning the oven heating off 10 minutes before the end of cooking can save energy by using the residual heat to finish the cooking

process. Always ensure that food is thoroughly cooked through.

SERVICE CONTACT DETAILS

Ireland	<p>Tel: +353 (0) 1 8428222</p> <p>Service e-mail: serviceireland@glendimplex.com</p> <p>Spare parts enquiries e-mail: sparesireland@glendimplex.com</p> <p>www.glendimplexireland.com</p> <p>Glen Dimplex Ireland UC, Airport Road, Cloghran, Co. Dublin, K67 DT89</p>
United Kingdom	<p>Stoves Service Tel: +44 (0) 344 815 3740</p> <p>www.stoves.co.uk</p> <p>Belling Service Tel: +44 (0) 344 815 3746</p> <p>www.belling.co.uk</p> <p>Glen Dimplex Home Appliances, Element, Temple Court, Risley, Warrington, WA3 6GD</p>



This document relates to these models:

Model Number:	Model Description:
444412056	NW FDO 50EC BLK
444412057	NW FDO 50EC WHI

Glen Dimplex Home Appliances, Element, Temple Court, Risley, Warrington, WA3 6GD.

0344 815 3747

www.newworld.co.uk

GDHA Part Number: UG FS NW FDO 50 EC UK V1