



# Range Cooker Instruction Manual



Your life. Our passion

# Thank you for choosing Britannia



We hope that you enjoy many years of cooking pleasure from your new range cooker. Please read these instructions before using your cooker for the first time. If you have any further queries our aftersales team would be pleased to help - **just call 0844 463 9705** (option 1)

## Keen to get started?

On pages 4 and 5 there is a quick reference guide to help you through the basic functions. We have also included a few of our favourite recipes starting on page 22 to introduce you to some of your range cooker's most useful features. You can find more recipes on our website [www.britannialiving.co.uk/recipes](http://www.britannialiving.co.uk/recipes)





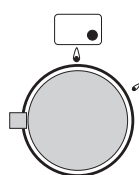
Your life. Our passion

## Safety instructions

- Never lift or drag the cooker by the oven handles as damage may occur.
- Do not use the cooker if the electricity supply cable is damaged. The cable must be replaced by an electrician. Before cleaning or maintaining the cooker, the cooker must be disconnected from the electricity supply by switching off at the mains.
- For connection of the cooker to a standard gas hose a ½" bsp female to female connector is required and is to be sourced independently. All work to be completed by a gas safe engineer.
- Do not use inflammable liquid (alcohol, petrol etc) near the cooker when it is in use.
- Keep children away from the cooker when in use.
- The cooker is not suitable for use by children.
- All control knobs must be turned to the off position when the cooker is not in use. If the cooker is not to be used for a period of time, such as during holidays, the electricity and gas supplies should be switched off.
- As with all electrical appliances, you should not:
  - Touch the cooker with wet or damp hands.
  - Use the cooker in bare feet.
  - Operate the cooker on an extension lead.
  - Expose the cooker to the elements (rain, sun etc).
- If a fault occurs, switch off electricity to the cooker, turn off the gas supply and contact the Britannia service & spares department on **0844 463 9705** (option 1), or another qualified gas safe engineer. Always insist on genuine spare parts.

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# Quick reference guide



## Using the gas hob

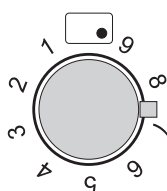
- To light a burner, press in the control knob and turn it anti-clockwise, to the large flame position.
- Continue to hold the knob in until the burner lights. Adjust the flame as required, continue to hold the knob in for 5 to 10 seconds before releasing.
- The Chef Top (optional) is powered by the gas burners. See page 7 for usage instructions.



## The dual wok burner

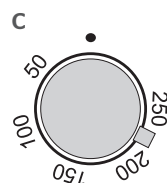
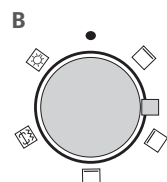
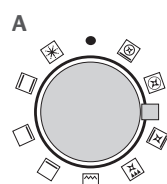
The centre burner of the dual wok burner can be used independently of the outer burner to give further flexibility.

- To light the central burner, press in the control knob and turn it anti-clockwise to the bold single ring position.
- Continue to hold the knob in until the burner lights. Adjust the flame as required. The minimum setting is the lighter single ring position.
- To light the outer burner as well as the central burner, turn the knob to the bold double ring. Adjust the flame as required. The minimum setting for the central and outer burner is the lighter double ring position.



## Using the induction hob

- To turn a zone on, turn the control knob clockwise to the required setting 1-9 (9 being the highest setting). The pan must be in place for the hob to operate.
- A residual heat indicator (H) is situated at the front of the induction hobs. This light will stay on until the hob zone has cooled enough to touch or clean safely.



## Before using the ovens

Before using the ovens for the first time:

- Remove all packaging and accessories from inside the ovens.
- Heat the ovens to 200°C for 1½ hours to burn off manufacturing residues.
- The automatic programmer must be set to Manual mode for ordinary cooking.
- The oven will not function normally when set in Automatic mode.
  - A.** 9 Function oven selector
  - B.** 4 Function oven selector
  - C.** Temperature selector

## Using the ovens


- 1 Turn the function selector knob clockwise to the desired function. The oven light will come on.
- 2 Turn the temperature knob clockwise to the desired temperature. The orange light will illuminate, indicating that the oven is heating.
- 3 The orange light will go out once the oven has reached temperature and is ready for use. It is normal for this light to go on and off during cooking as the elements maintain the temperature. To turn the oven off, turn the function selector and temperature knobs anti-clockwise back to ●.






### Preheating the oven











'Quickstart' provides the most efficient and fastest way to preheat the main oven (left hand oven). It will also ensure your oven cooks evenly. Use 'Quickstart' as follows:

-  **1** Select 'Quickstart' (using the oven function selector) and the required cooking temperature (using the temperature selector). Allow the orange thermostat light to come on and off several times. This allows the temperature to stabilise before introducing food.
- 2** Select the required cooking function and place the food in the oven.
- 3** When preparing heat sensitive foods such as cakes or meringues using the 'True Fan' function, allow the orange light to come on and off again several times to allow the top element to cool slightly.

 'Quickstart' is unsuitable for use as a cooking function. It is a quick pre-heat system.

### Oven functions

Please refer to the Oven section on page 13 for further information about the oven functions.

Symbol	Function	Suggested uses
	Quickstart	Use for pre-heating the oven. Once the required temperature is reached, switch over to the desired cooking function below.
	Defrost	Use for defrosting small items. Always use this function with the temperature set to 0°C.
	Conventional oven	Use for roasting and baking on a single shelf.
	Lower element	Use at low temperatures to slow cook casseroles or at high temperatures for sweet and savoury pastry tarts.
	Upper element	Use for browning and finishing off dishes such as lasagne and cauliflower cheese.
	Conventional grill	Use for toasting crumpets, muffins and Welsh rarebit.
	Rotisserie	Use for cooking poultry, tied joints of meat and game birds.
	Fan assisted grill	Use for cooking bacon, sausages and other meats.
	Fan assisted oven	Use for roasting vegetables and meat or baking fish. Ideal for cooking frozen potato products.
	True fan oven	Use for baking or roasting on several shelves and for cooking pre-prepared meals.
	Pizza	Use for cooking pizzas and flat breads.

# Gas



## The dual wok burner

The central burner of the dual wok burner can be used independently of the outer burner to give further flexibility.

- To light the central burner, press in the control knob and turn it anti-clockwise to the bold single ring position.
- Continue to hold the knob in until the burner lights. Adjust the flame as required. The minimum setting is the lighter single ring position.
- To light the outer burner as well as the central burner, turn the knob to the bold double ring. Adjust the flame as required. The minimum setting for the central and outer burner is the lighter double ring position.

## Lighting the burners

The symbol above each knob indicates which burner that knob controls.

- A flame failure (thermocouple) device on each burner acts as a safety gas cut-off in case the flame is accidentally blown out.
- A thermocouple detects the absence of a flame and stops the supply of gas.
- The thermocouple must be heated for a few seconds when the burner is ignited before the knob is released.

### To light a burner:

- 1 Push and turn the control knob anti-clockwise to the large flame position. The ignition candle will spark and ignite the gas.
- 2 Keep the control knob pressed in for 5-10 seconds to activate the flame failure device, then release the knob. Adjust the flame between the large and small flame symbols as required.



In the event of a power failure the burners can be lit with a match or gas lighter. The flame failure devices will continue to function normally.

### Dual burner

Use with woks, griddles and large frying pans or for large pans and rapid boiling.

#### Size

Outer 140mm

Inner 43mm

**Power** 0.48-5kW

### Rapid burner

Use with large and medium pans of water for frying and rapid boiling.

**Size** 95mm

**Power** 3kW

### Semi rapid (and Chef Top)

Use for normal frying and boiling in medium and small pans.

**Size** 70mm

**Power** 1.75kW

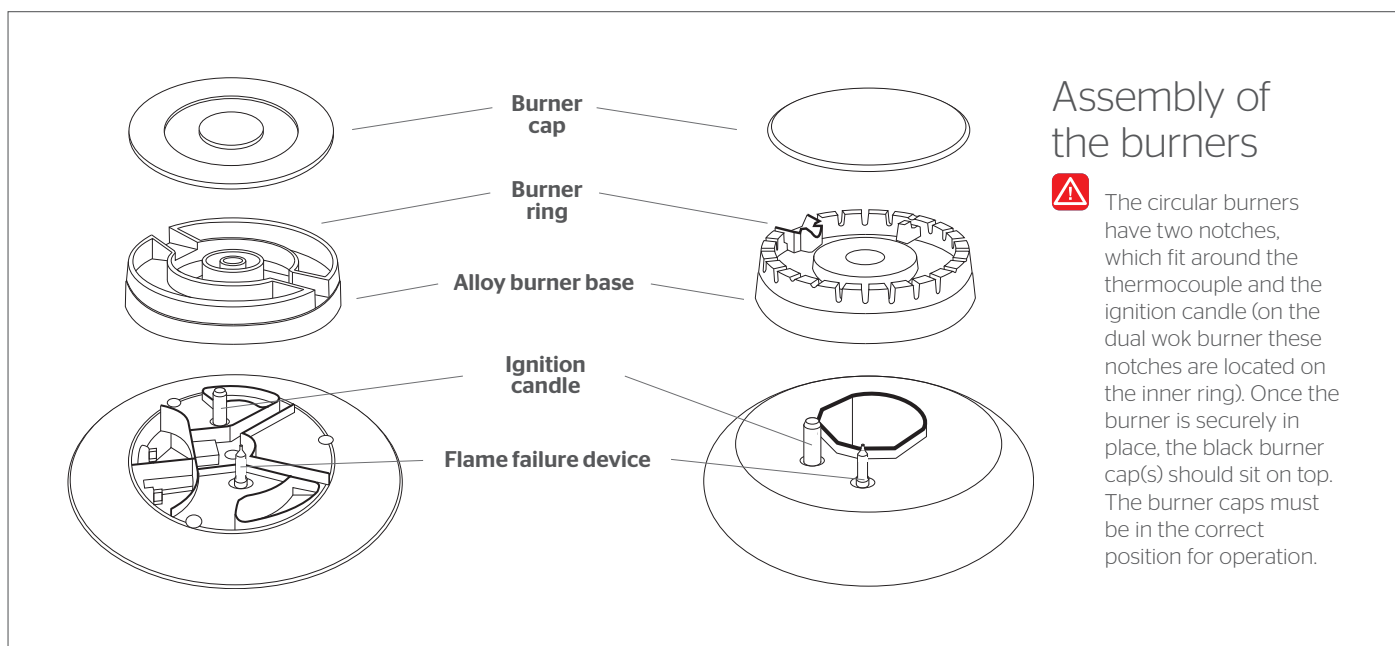
### Small burner

Use with smaller pans for boiling and simmering and the preparation of sauces.

**Size** 50mm

**Power** 1kW





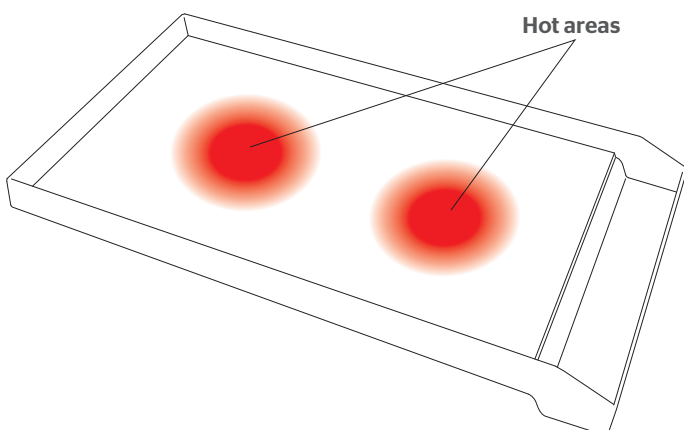
## Using the Chef Top

The Chef Top is manufactured from 5mm thick stainless steel designed for a high heat retention across the plate. The very high cooking temperature makes the Chef Top ideal for searing meats and vegetables and for oriental style recipes. Some suggested uses include: steaks, burgers, chicken, fish and other meats, vegetables such as peppers, mushrooms and aubergines, stir fries, kebabs, toasted sandwiches, naan and pitta breads, fried and scrambled eggs, griddle cakes, crumpets, English muffins and drop scones.

### To assemble the Chef Top:

- 1 Remove the pan supports that cover the 2 central burners.
- 2 Screw the feet to the underside of the Chef Top. The two longest feet go to the rear and the two shortest go to the front (towards the drip tray).
- 3 Carefully position the Chef Top onto the hob, ensuring that it is seated correctly and resting on the stainless hob.

**⚠** Care must be taken when handling the Chef Top. It is heavy! Please do not use over dual wok burner.



### To use the Chef Top:

**✓** For instructions on how to season the Chef Top, see page 8. The Chef Top can smoke during use so always turn your extractor hood on before you start cooking.

- 1 To light the burner, push in and turn the control knob to the large flame position. Hold the control knob in for 5-10 seconds after the flame has lit to activate the flame failure device, before releasing. If the flame extinguishes wait one minute before attempting to re-ignite.
- 2 Pre-heat on full power for 5 minutes.
- 3 Add a small amount of oil and then the food.
- 4 Adjust the front and back flames as required.

The Chef Top is hottest in the central front and back areas and cooler at the outer edges. You can control the cooking temperature by moving the food to the outer edges after the initial searing, similar to the way you would use a barbecue. To avoid excess spitting use the minimum amount of oil when cooking on the Chef Top.

Use a spatula for turning and serving food. You can also remove any food residues at the end of cooking using a spatula. The high temperature of the Chef Top makes plastic tools unsuitable for use with it. Do not be tempted to move or turn the food too quickly or often. Wait until the food sears and is released from the cooking surface before turning.



# The Chef Top

The following table gives a guide to cooking temperatures and times:

- These times are purely advisory and will depend on the size and cut of the food.
- Always ensure that food (poultry and fish in particular) is cooked through before serving.

<b>Fried egg</b>  <b>Flame</b> Low <b>Cooking</b> 3 minutes	<b>Aubergine, onions and courgettes</b> (sliced 5mm thick) <b>Flame</b> Medium <b>Cooking</b> 10 minutes	<b>Whole prawns</b> (shells on) <b>Flame</b> Medium <b>Cooking</b> 5 minutes
<b>Chicken breast</b>  <b>Flame</b> Low <b>Cooking</b> 17 minutes	<b>Fish</b> (200g) <b>Flame</b> Low <b>Cooking</b> 15 minutes	<b>Steak</b> (2.5cm thick) <b>Flame</b> High <b>Cooking</b> Rare 2 minutes per side Medium 4 minutes per side Well done 6 minutes per side
<b>Sauté potatoes</b> (parboiled and sliced)  <b>Flame</b> Medium <b>Cooking</b> 5-7 minutes	<b>Burgers, beef, lamb and vegetables</b>  <b>Flame</b> Medium <b>Cooking</b> 10 minutes	

## Using the electric griddle (120cm models only)

### Seasoning the griddle (and Chef Top)

Before using the griddle for the first time, it must be seasoned.



If the griddle has not been used for a period of time, it should be re-seasoned.

- 1 Clean the griddle thoroughly with hot, soapy water to remove any protective coating.
- 2 Rinse with a mixture of 1 litre water and 1 cup white vinegar. Dry thoroughly.
- 3 Pour 1 tsp vegetable oil into the centre of the griddle. Rub the oil over the entire surface of the griddle using a heavy cloth.
- 4 Turn the control knob to a maximum setting. Turn the heat off when the oil begins to smoke. Allow the griddle to cool.
- 5 Repeat step 3. Be sure to cover the entire surface with the oil.
- 6 Repeat step 4. Allow the griddle to cool. Wipe the entire surface of the griddle using a heavy cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use.

### Using the griddle

- Press and turn the knob anti-clockwise to the selected position.
- Pre-heat at the maximum temperature for 15 minutes, then place the food on the griddle and cook to the desired temperature.
- The activation of the griddle is shown by the indicator light which is also found on the front panel of the appliance.

### Griddle cooking recommendations

Food	Knob position	Setting
Eggs	5 - 6	150°C to 160°C
Bacon; Breakfast Sausage	6	177°C to 190°C
Toasted Sandwiches	5 - 6	160°C to 177°C
Boneless Chicken Breasts	6	177°C to 190°C
Boneless Pork Chops (15mm thick)	6	177°C to 190°C
Ham Slices (15mm thick)	6	177°C to 190°C
Pancakes; French Toast	6	177°C to 190°C
Potatoes; Hash Browns	7	190°C to 205°C

## Cast iron griddle

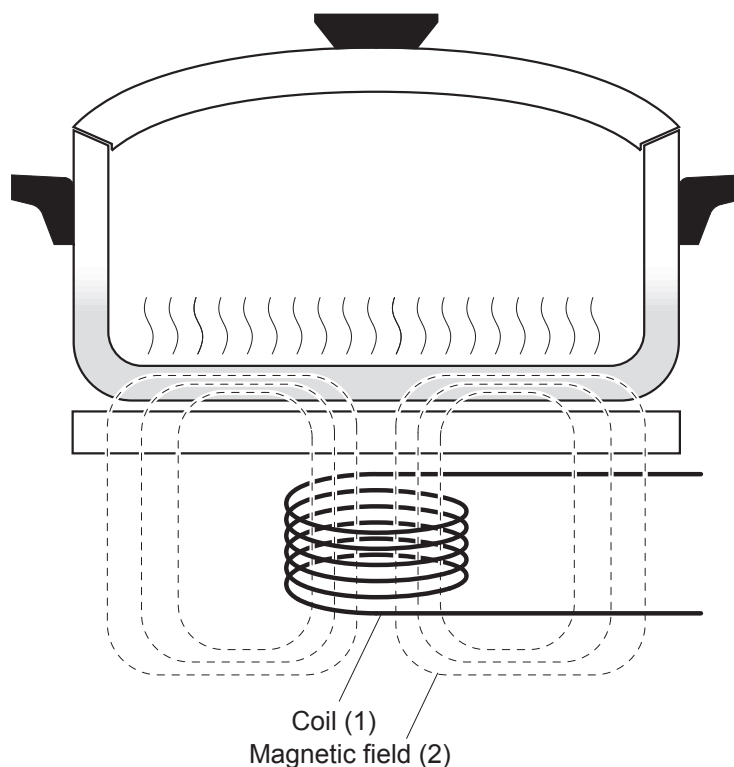
A griddle is available as an optional accessory, see the Accessories section on page 33.

### To use a griddle:

- 1 Place the griddle on top of the pan support.
- 2 Pre-heat the griddle on full power for 4-5 minutes before adding the food. Most foods (eggs in particular) will require a small amount of oil to help prevent sticking. Turn the food half-way through the cooking time to sear both sides. The more the griddle is used, the better the cast iron will absorb oils, giving it a natural non-stick finish.



# Induction



## Induction hobs

- An induction coil is located under each cooking zone.
- An induction zone only works when a ferrous (or ferromagnetic) pan is placed on it. Heat is only generated in the area covered by the pan.

### How induction works

The coil (1) creates an electromagnetic field (2) when a ferrous pan is on the induction zone and the power is turned on. The electromagnetic field (2) creates an electric current in the base of the pan, which generates heat. When the pan is removed from the induction zone or when the element is turned off, the heat generation stops.

### The cooking zone will not work if:

- It is used without a pan in place.
- An unsuitable pan (i.e. a non-ferrous pan) is used.
- If the base of the pan is too small for the zone.

In these situations "U" will show on the hob display.

### Suggested uses

Power setting	Suggested uses
1 - 2	Melting butter, chocolate etc.
2 - 3	Heating small quantities of liquids, preparing sauces
4 - 5	Heating liquid and semi solid foods, thawing frozen foods, such as soups
5 - 6	Poaching or steaming meat, fish and eggs
6 - 9	Frying meat, fish, eggs or vegetables
P	Boiling large amounts of water for pasta

## Pans

### Suitable pans include:

- Stainless steel pans with a magnetic base.
- Enamelled steel pans.
- Cast iron pans (just ensure that the base is flat and smooth).
- Pans can be +/- 30mm larger or smaller than the zone used.

### Unsuitable pans include:

- Stainless steel pans without a magnetic base
- Aluminium and copper pans
- Glass, ceramic or earthenware pots and pans

An easy way to test pan suitability is to hold a magnet to the middle of the base of the pan. If the magnet sticks, the pan is suitable. Please note that the properties of the pan base may affect the evenness with which the contents of the pan heat up.

For best results, do not select a cooking zone that is smaller than the pan. A pan that is too small for the zone may not be recognised.

# Induction



**To switch a cooking zone on:**

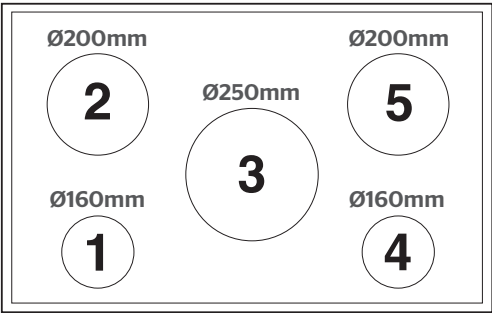
Turn the control knob clockwise to the desired setting 1 - 9. 1 is the lowest setting and 9 is the highest.

**To switch a cooking zone off:**

Turn control knob anti-clockwise to the off position.

**Power rating**

Size	1 + 4	2	3 + 5
Power	1.1kW	1.4kW	2.3kW
Boost	1.4kW	2kW	3kW



Induction  
hob

**Using the boost function:**

All zones benefit from a boost function. Use this function if you wish to bring a pan to the boil very quickly.

- 1 Turn the control knob clockwise past setting 9. One more click will be felt and then "P" will appear on the hob display.
- 2 To end the boost, simply turn the knob back anti-clockwise to select a lower power setting or turn the zone off. The maximum operating time in boost is 10 minutes, after which the zone will automatically return to power level 9.

**The boost will end automatically if:**

- A lower power setting is selected.
- The pan is removed.  
(Boost will re-commence when the pan is replaced).
- The zone overheats.

The boost function can only be used on a maximum of three cooking zones at the same time. The cooking zones are networked in pairs, one pair to the left, one to the right and one in the middle. Only one zone of each pair can use boost at any one time. If both zones are in use and one is set to boost, then the power level to the other zone may be reduced.

Because of the rapid heating action of the boost function, your hob should never be left unsupervised while it is in use, not even for a short while.

The boost function will be switched off for safety reasons when the pan base reaches a temperature of 310°C. This is to prevent overheating.

## Auto heat-up

When Auto heat-up is selected, the cooking zone will heat at boost for a set period. After that period, the power level automatically reduces to your pre-selected setting. This function can be used, for example, for bringing a pan of pasta to the boil before reducing to a simmer.

**To select Auto heat-up:**


Turn the control knob anti-clockwise one click and hold for 2 seconds before releasing. "A" will appear in the hob display. Then, within 3 seconds, select a cooking level that you want the power to reduce to. It is recommended to use a very large pan that is at maximum half full.

At any time during the Auto heat-up you can alter the continued cooking setting. Removing the pan from the cooking zone will interrupt the Auto heat-up but the program will recommence once the pan is replaced.



## Residual heat indication

Some heat will pass from the pan into the hob surface. If the hob is too hot to touch after cooking (over 50°C), "H" will appear in the hob display.

 Do not touch or place any heat sensitive items on the zone or surrounding area until the "H" has disappeared.

### List of displays

1 - 9	Power level
P	Booster
A	Auto heat-up
U	Pan is absent or not suitable
H	Residual heat
E	External error
F	Fault

## Child Lock

When the Child Lock is activated all the hob cooking areas are switched off and cannot be switched on accidentally. Turn knobs of zones 1 and 2 anticlockwise and hold for 4 seconds at the same time until 5 L's appear on the display, then release the knobs. The Child Lock is deactivated by repeating the process in the same way. If a knob is turned while the Child Lock is activated, "L" will appear in the display.

## Operation limits

The hob will only operate at a set power level for a limited period of time before it is switched off. This is to prevent overheating and to protect the electrical components.

Power settings	Approximate operation limit
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
P	10 minutes (plus a further 80 minutes at level 9)

## Noises

Various noises may be heard when using an induction cooking pan, depending on how the pan is constructed. Noises may include a buzzing sound, particularly at higher power settings, clicking / cracking, or whistling. The noise will get louder if the pan base is wet. It is recommended to use a dry pan base.

In addition, the appliance has a cooling fan that may come on during intensive use, and may continue to run even after the hob has been turned off.



### Important notes

- Never place cutlery or other metal objects on the hob. If the zone is accidentally switched on, there is a risk of these objects becoming hot.
- Always switch the cooking zones off after use.
- Use the Child Lock to prevent accidental operation of the hob.
- The area immediately surrounding the hob is electromagnetically charged. While it is unlikely to affect a pacemaker, if in doubt please consult your doctor or the manufacturer of the pacemaker.
- To prevent damage to items susceptible to magnetic fields e.g. bank cards or electronic devices, do not leave them in the immediate vicinity of the hob.
- Do not leave the appliance whilst in use, or allow pans to boil dry as this could cause damage to the hob surface. Never heat an empty pan.
- To avoid the risk of damage always check that the hob surface and the bottom of pans are free of any dirt or grit (such as rock salt). Check pan bases for burrs or roughness. The pan base must be smooth.
- Always lift pans when moving them across the hob - never drag anything across the surface.
- Any spillages of high sugar content foods such as jam or potato should be wiped off the hob immediately as damage can occur. Be careful as the hob and spillages may be hot.
- Never place food, aluminium foil, plastic containers or an empty grill pan directly onto the hob zones. It is dangerous and damage can occur.
- Never cut or prepare food on the glass surface. It is dangerous to do either of these actions and can cause damage to the hob. Always take care when handling heavy items such as tins of food, jars and pans around the hob. Dropping a heavy item on the hob may cause damage.
- If a crack or chip should appear in the glass surface, isolate the cooker from the electricity supply. Call the Britannia service department for advice, and do not use the cooker.



### Tips for gas and electric hobs

#### Economy tips

- Always choose the correct sized burner or zone for the pan. Do not allow flames to lick up the sides of the pan.
- As soon as the boiling point is reached, turn the control knob to a lower position to maintain temperature.
- Always use pans with lids. Do not overfill pans. Only boil the amount of liquid required. De-scale your stove-top kettle regularly if you live in a hard water area.

#### Safety

- The gas and electric hobs have been designed to be as safe as possible during use.
- Always keep pan handles turned to a safe position so that they cannot overheat, be reached by children or knocked accidentally.
- When heating or frying, never leave fat or oil unattended.

# Separate grill compartment (XG models only)



The powerful 2.4kW grill can be used for short periods of time (e.g. toast/muffins) with the door open, however for better efficiency it is recommended that the door is closed. A cooling fan situated behind the control panel switches on to keep the control knobs at a comfortable temperature when the grill is in use.

## The grill pan assembly

The grill compartment is fitted with telescopic runners to make it easier to access your food. To fix the grill pan onto the runners, simply extend both runners, then lower the grill pan into place, ensuring the back corners of the grill pan rest against the vertical pins. The wire trivet that fits into the grill pan is reversible to provide two grilling heights.

### To use the grill:

- 1 Use the reversible trivet to select the correct height for the food you wish to grill. Using the trivet at the lowest height will help to slow down the cooking process.
- 2 Turn the grill control knob clockwise to the maximum setting 7. The adjacent red thermostat light will illuminate. For best results you should preheat the grill for 3-5 minutes.
- 3 Once preheated, adjust the grill control knob clockwise to the desired setting 1 to 7.
- 4 To turn off the grill, turn the control knob anti-clockwise to the "0" position.

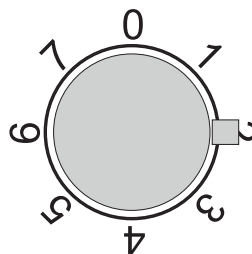
At the end of cooking remove the grill pan for cleaning. If high fat content foods have been prepared with the door closed, leave the grill turned on at maximum temperature for 5 minutes. This will burn off any fatty residue on the elements.



Always use oven gloves when handling the grill pan and turning food. Do not line the grill pan with aluminium foil, this can cause damage to the enamel coating and the grill elements.



It is recommended to use fan assisted grilling at 200C° with the door closed in the main oven for foods that need grilling for longer than 10 minutes (e.g. meat, fish). See page 15 for more info.



Separate grill control knob

Most foods such as bread products and bacon are grilled on the higher settings. For thicker cuts of meat, chicken pieces etc. you should use fan assisted grilling in the main oven. See page 15.

### Suggested cooking times

(turn the food halfway through the cooking time):

#### Bacon

**Grill setting** High 7

**Cooking time** 4 - 6 minutes

#### Toasted bread or muffins

**Grill setting** High 7

**Cooking time** 4 - 6 minutes

#### Crème brûlée

**Grill setting** High 7

**Cooking time** 3 - 5 minutes

#### Crumpets

**Grill setting** High 7

**Cooking time** 4 - 6 minutes

# Ovens



## Before using the ovens for the first time:

- Remove all packaging and accessories from inside the ovens.
- Heat the ovens to 200°C for 1½ hours to burn off manufacturing residues.
- The automatic programmer must be set to Manual mode for ordinary cooking.
- The oven will not function when set in Automatic mode. See page 18.

## To use the ovens:

- 1 Turn the function selector knob clockwise to the desired function. The orange light will illuminate, indicating that the element is on.
- 2 Turn the temperature selector knob clockwise to the desired temperature. The orange light will go out once the oven has reached temperature and is ready for use. It is normal for this light to go on and off during cooking as the elements maintain the temperature.
- 3 To turn the oven off, turn the function selector and temperature knobs anti-clockwise back to ●.

Steam may be generated when cooking. As a precaution, always open the door in two stages. First, partially open the door by 100mm for a few seconds to allow the steam to escape, then open the door fully. Keep your face and head away from the door when opening.



Never line the oven interior with foil as this can cause overheating and damage the enamel. Never cook on the oven base. Always place dishes and trays onto an oven shelf. Do not leave the grill pan or other dishes on the oven base as damage to the oven may occur.

## Oven functions

When using any of the functions in the multifunction oven (except grilling and defrosting) it is always recommended that you pre-heat the oven using the Quickstart function, before switching over to your desired cooking function.



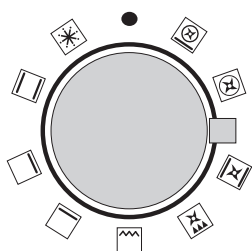
When using the Fan Assisted or True Fan oven function, it is advisable to reduce the oven temperature by 20°C if following a recipe written for a conventional oven. Check the food often through the latter stages of cooking until you are used to the cooking times and temperatures.

Britannia ovens have a range of cooking functions providing different heat zones. The 'True Fan' function for instance, is most suitable for cakes, desserts and batch baking. The 'Fan Assisted' function gives more browning so is more suitable for roasting meats and vegetables or frozen potato products.

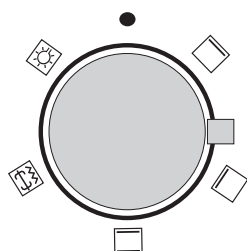
## To cook a turkey:

When cooking a turkey, the grill pan can be used as a roasting tin. Line the pan with a double layer of extra wide foil, allowing enough foil to wrap the turkey loosely. It is important to allow enough space around the sides and top of the oven for the hot air to circulate. Make sure that the foil is not touching the sides or top of the oven. In a 60cm oven a turkey of 9 to 11 kg (20 - 24 lb) can be cooked. In a 40cm oven a turkey of 6 - 9 kg (13 - 20 lb) can be cooked.

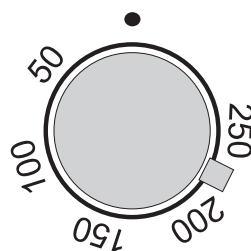
N.B. The maximum weight for the rotisserie is 3.5kg (8lbs)



9 Function  
oven selector



4 Function  
oven selector



Temperature  
control



# Ovens

The oven light operates on selection of any oven function.

Symbol	Function	Ovens found in	Elements used	What to use it for
	Quickstart	60cm and 90cm	Top plus fan	It is recommended that the oven is always pre-heated before use, whatever the cooking temperature. Quickstart is not suitable for cooking - once the oven has reached temperature, switch to one of the oven functions below.
	Defrost	60cm and 90cm	None	Place small frozen items on an oven tray at the lowest shelf position, and set the temperature selector knob to 0°C. Never use heat to defrost as this can pose a health risk. Larger items such as joints, or a whole chicken or turkey, should be defrosted in the refrigerator.
	Conventional oven	All ovens	Top and bottom	Ideal for roasting and for baking items such as bread or rich fruit cakes on a single shelf.
	Lower element	All ovens	Top and bottom	Use at low temperatures for slow-cooking casseroles, custard or for warming plates. Use at high temperatures for cooking sweet and savoury pastry tarts.
	Upper element	All ovens	Top	Use for browning and reheating dishes such as lasagne, moussaka and cauliflower cheese.
	Conventional grill	All ovens	Grill	Ideal for crumpets, muffins and Welsh rarebit. Use when grilling for less than 15mins. For foods needing a longer time use fan assisted grilling.
	Rotisserie	30cm and 40cm	Grill	The rotisserie motor rotates food under the grill for succulent results. Suitable for poultry, game birds and rolled and tied joints of pork or lamb.
	Fan assisted grill	60cm and 90cm	Grill plus fan	The fan circulates hot air around the food helping to cook it all the way through. Ideal for cooking meat such as sausages and chicken portions. Cooking high water content foods such as bacon and chops with this function helps to reduce condensation. (Recommended: Door closed 200°C, 2nd from top shelf, turn the food over halfway through).
	Fan assisted oven	60cm and 90cm	Top and bottom plus fan	The fan circulates the hot air around the oven for uniform cooking of larger quantities of food. Use for roasting vegetables, meat and poultry, or baked fish. This function is the best one for cooking frozen potato products and breaded/battered chicken or fish.
	True fan oven	60cm and 90cm	Circular fan element only	This function is suitable for most recipes and is an efficient way to cook. The temperature is kept uniform throughout the oven and is particularly suitable for baking on several shelves or for batch cooking.
	Pizza	60cm and 90cm	Bottom plus others	Use for cooking pizzas, pastry or flat breads to get a perfectly cooked base.

## Using the grill

The grill pan consists of a wire trivet and enamel tray. Place food on the wire trivet. A lower shelf position can be used to slow cooking down, or the temperature can be reduced. A detachable grill pan handle is supplied for removing the hot tray.



Both the Fan Assisted Grill and Conventional Grill functions are designed to be used with the oven door closed. This ensures efficient preheating and even cooking.

When grilling, always pre-heat the grill element for 5 minutes before introducing food (200°C is recommended for preheating). It is recommended that the grill pan is always removed from the oven when not in use, as air flow around the oven can be impaired. The grill should be used with the oven door closed. Use the Fan Assisted Grill function for thicker pieces of meat and when cooking high water content foods to reduce condensation.



Always use oven gloves when handling the grill pan and turning food. Do not line the grill pan with aluminium foil, this can cause damage to the enamel coating and the grill elements.

At the end of cooking remove the grill pan for cleaning. If high fat content foods have been prepared, leave the grill turned on at a maximum temperature for 5 minutes to clean the grill element.



## Grill pan

The grill pan should be removed from the oven when not required. If left in the oven it will block the flow of hot air. This can cause hot spots and could damage the grill pan and the oven interior. When using in 60cm and 90cm ovens: the grill pan can be used in the top two shelf positions for grilling, or in the bottom two shelf positions for roasting. When using the grill pan for roasting, the 'True Fan' function should be used.

When using in 30cm or 40cm ovens: the grill pan should only be used in conjunction with the grill (in the top two shelf positions) or for the rotisserie (in the bottom shelf position).

### Using the grill or fan grill functions

For even grilling it is important to preheat the grill before introducing the food. This will ensure good sealing and even browning of the food. It is recommended that the door remains closed for safety and efficiency when using this function. The separate grill compartment on XG models can be used with the door open if preferred, for short grilling periods (e.g. up to 15 minutes).

Foil should not be used to line the oven cavity or grill pan. This can cause overheating, buckling and cracking of the enamel surfaces. Britannia recommends the use of Bake-O-Glide™ products. These can be purchased from the Britannia after sales and service department (Tel 0844 463 9705).

### Fan assisted grilling

<b>Chicken pieces</b> (on the bone)	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	30 minutes

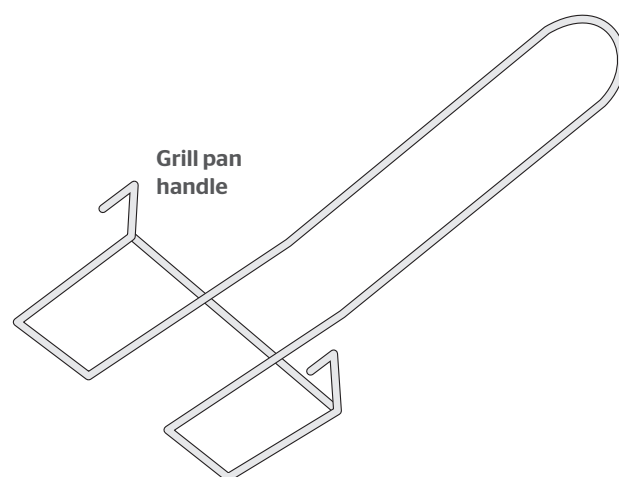
<b>Burgers</b>	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	18 minutes

<b>Fish fillets</b>	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	10-15 minutes

<b>Lamb chops</b>	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	15 minutes

<b>Gammon steaks</b>	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	15 minutes

<b>Chicken breasts</b> (boneless)	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	30 minutes



<b>Pork chops</b>	
<b>Grill setting</b>	200°C
<b>Cooking time</b>	25 minutes

These times are purely advisory and will depend on the size and cut of the food. Please ensure foods are cooked through before serving (pork, fish and chicken in particular).

# Ovens



## Using the rotisserie

- 1 Place the grill pan in the bottom shelf position to catch any drips.
- 2 Place the wire support shelf into the oven so that it sits level with the hole at the back of the oven.
- 3 Pre-heat the oven. A temperature of 220°C is recommended.
- 4 Place one of the forks onto the spit and tighten the thumbscrew.
- 5 Skewer the meat with the spit, ensuring that the fork firmly pierces and holds the meat. When cooking poultry, aim for the bone area under the breast.
- 6 Fit the second fork, again ensuring that the meat is firmly pierced. For poultry, the fork should enter just below the thighs. Tighten the thumbscrew into place. Ensure that the food is well balanced to avoid stress on the motor drive. The maximum weight bearing of the spit is 3.5kg (8lb).
- 7 Turn off the oven. Fit the handle to the spit assembly, then place the spit over the wire support shelf and place the spit end into the hole in the rear oven wall. Locate the spit support onto the wire shelf. Remove the handle (the handle is used solely for moving the spit) and close the oven door.
- 8 Turn the oven back on to the rotisserie/grill function.

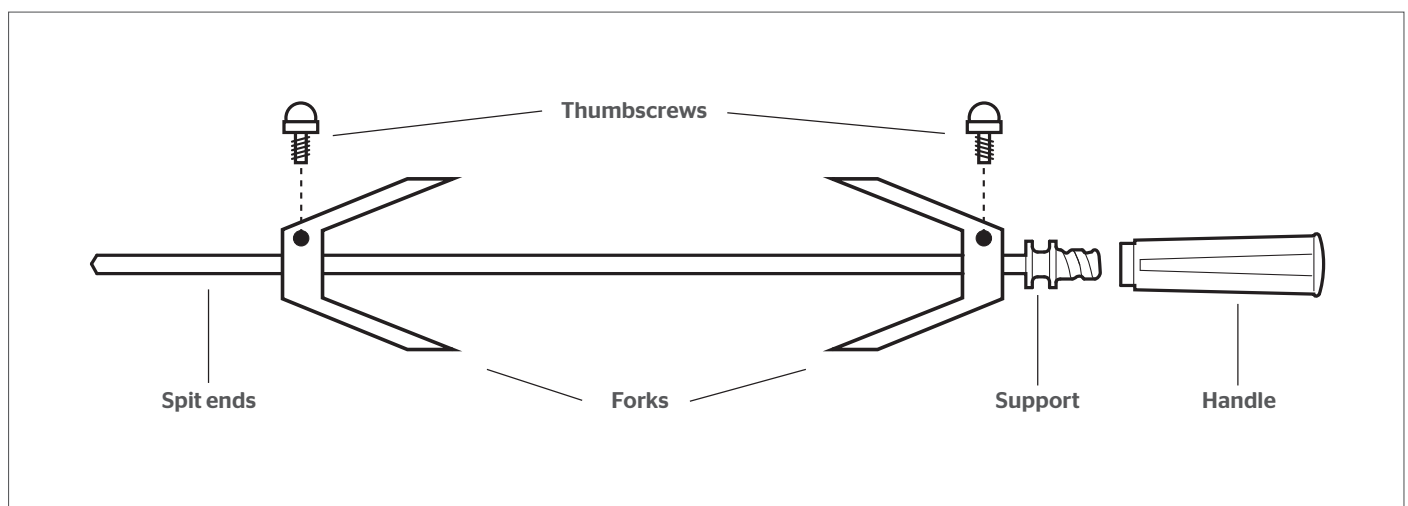
As a guide, most meats will require about 15 minutes per 450g at 220°C. Always check that food is thoroughly cooked and that the juices of poultry run clear when pierced.

## Operating the oven light in the 60cm and 90cm ovens

Turn the function selector control knob to switch the light on. The light will remain on while the oven is in use. In the 30cm and 40cm ovens, turn the function control to the light icon. The light will also operate once a function has been selected for cooking.

## Cooling fan

The range cooker is fitted with a thermostatically controlled cooling fan designed to prevent the control panel and knobs from overheating. The fan will operate when a certain temperature is reached. It will turn off when the temperature decreases.







#### Using the probe (Delphi models only)


The probe works by measuring the temperature inside a joint of meat. There are no set cooking times as the cooking time depends on how long it takes for the internal temperature of the meat to reach the set core temperature. This can vary depending on the weight and type of meat. For this reason it is not recommended that the probe is used with the automatic timer.

The meat is ready when the temperature set on the right hand side of the clock fascia is reached and the oven then switches off.

Foods suitable for use with the probe are large joints of boneless meat or joints that have been deboned & stuffed eg. topside of beef, pork fillet, deboned leg of lamb/pork.

#### It is important that:

- Meat should be as close to room temperature as possible.
- The probe is inserted into the centre of the joint of meat to give accurate results. Once in the centre of the meat it is cooked to the temperature selected on the clock fascia panel.

 If the probe is not fully inserted to the centre of the meat, the desired cooking temperature may not be reached.

#### To use:


- 1 Remove the probe port cover on the left hand side of the oven and insert the short metal end of the probe.
- 2 Then place the meat in the roasting tin on the 2nd shelf from the base of the oven and insert the long end of the probe into the thickest part of the meat towards the centre. Make sure the rubber probe cable is not trapped in the door, or touching the oven shelf as this could affect the results. Any slack in the cable should rest in the roasting tin.
- 3 The clock will display 30:80 showing the probe symbol. The left hand side of the clock panel measures the initial temperature of the meat and always displays 30°C to start with and then increases as the meat is cooking. Please note the probe will only register the temperature of the meat when it is over 30°C. Once the meat is over 30°C the display on the left hand side will increase as the core temperature of the meat heats up.

- 4 The right hand side of the fascia panel is factory set at 80°C that is a suggestion for the core temperature for meats but can be adjusted by pressing the +/- buttons. An example is medium to rare roast beef set at 63°C.

- 5 Once the desired probe temperature has been set, turn the oven function selector to fan assisted and the temperature to 160°C (see page 20 for further details). The oven starts to heat up and the temperature on the left hand side of the clock increases from 30°C until the temperature set on the right hand side is reached. When both temperatures on the left and the right hand side of the display reach the core temperature set, the oven will switch off.

- 6 'M' allows you to view the time while using the probe.

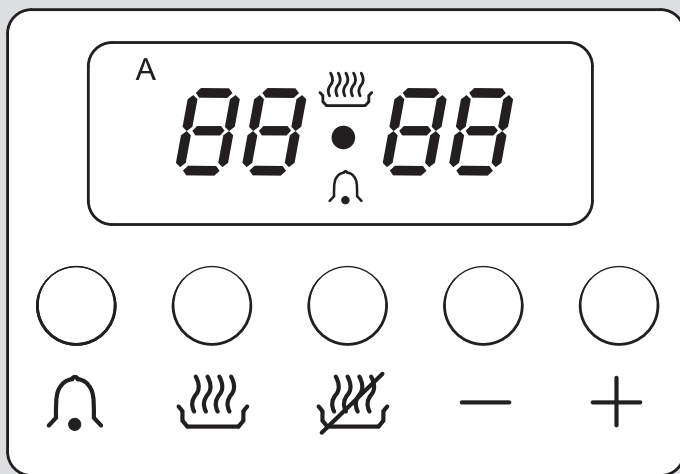
Below is a chart to be used as a guideline. Meat cooked this way must not exceed 2.5kg in weight and should be left at room temperature for a couple of hours before cooking.

-  The probe is best used for red meats and pork, as suggested by the guideline temperatures below. It is not recommended to cook poultry using the probe.



Cut of meat	Preferred result	Suggested core temp
Topside of beef	Medium rare	63°C
Topside of beef	Medium	70°C
Deboned leg of lamb	Medium pink	69°C
Deboned leg of pork	Cooked through not pink	85°C minimum temp

- The meat does not need to rest before carving as it is cooked at a lower temperature than roasting.

# Automatic programmer





## Symbols in the display indicate:

- A** = Automatic cooking program selected
-  = Manual cooking
-  = Timer in use





### To set the clock:






Press the  and the  buttons together, the **+** and **-** buttons can be used to set the 24hr clock. Once the correct time is set the  symbol will appear in the display.

### To set manual mode:

The programmer must be set to manual mode for ordinary cooking. The oven will not operate if the programmer has been left in automatic mode, so always remember to switch modes at the end of any automatic cooking.

Press the  and  buttons together. The **"A"** symbol will disappear from the window, and the  symbol will appear. Any previously set programmes are cancelled.

### To set the timer:




- 1 Press the  button to select the timer.
- 2 Use the **+** and **-** buttons to select the length of time required. The  will appear in the display.
- 3 After setting the timer, the display will return to show the clock time, but if you want to check the time remaining, you can press the  button and it will be displayed.
- 4 At the end of the elapsed time, the alarm buzzer will sound. Press the  button to silence the alarm.
- 5 To cancel the timer at any time, press the  button to display the remaining time, then press the **-** button until the display shows 00:00.



The automatic programmer can be used to control the left hand multi function oven, either to set cooking end times or to set start and end times. It is not recommended to use in conjunction with the probe which is governed by core temperature.

### To set the oven to switch off automatically after a set period:

Use this function if you have already started cooking and want the oven to switch off automatically after a certain period of time (for example 30 minutes).

- 1 Press the  button to select the cooking period.
- 2 Use the **+** and **-** buttons to select the cooking time. The **"A"** symbol will appear in the display, and the current clock time will be shown.
- 3 To check the cooking time remaining, you can press the  button at any time.
- 4 To show the actual time that the oven will switch off, you can press the  button at any time.
- 5 The alarm will sound at the end of the cooking time and the oven will switch off. Press the  button to silence it.



The **"M"** on the programmer (Delphi model only) will cancel any automatic programme set.



#### To set the oven to switch off automatically at a set time:

Use this function if you have already started cooking and want the oven to switch off automatically at a set time (for example 19:20).

- 1 Press the button to select the end of cooking time.
- 2 Use the **+** and **-** buttons to select the clock time that the oven will switch off. The **"A"** symbol will appear in the display, and the current time will be shown.
- 3 To check the cooking time remaining, you can press the button at any time.
- 4 To check the end time, you can press the button at any time.
- 5 The alarm will sound at the end of the cooking time and the oven will switch off. Press the button to silence it.

#### To set the oven to start and finish at preset times:

Use this function to start and finish cooking automatically. For example, your recipe may require 40 minutes cooking time, and you want it to be ready at 19:00. In this case the programmer will calculate the start time to be 18:20 and will start and end automatically.

- 1 First, set the cooking duration in minutes. Press the button, then use the **+** and **-** buttons to select the required time.
- 2 Next, select the time that you want the oven to switch off. Press the button and then use the **+** and **-** buttons to select the end time. The **"A"** will appear in the display, and the current clock time will be shown.
- 3 Now you can select the oven function and temperature required for your dish.
- 4 To check the cooking time remaining, you can press the button at any time.
- 5 To check the end time, you can press the button at any time.
- 6 The alarm will sound at the end of cooking and the oven will switch off. Press the button to silence it.

Remember that after using an automatic cooking program, you must return the programmer to manual mode so that the oven will function normally.

#### To change the volume of the alarm buzzer:

Press the **-** button to change the tone. The selected tone will sound. Continue to press the **-** button until you find the right volume. There are three volume levels to choose from.

The alarm sounds at the end of the timer period, or at the end of the automatic cooking period, and continues to buzz for 7 minutes unless cancelled.

To cancel the alarm, press the button.

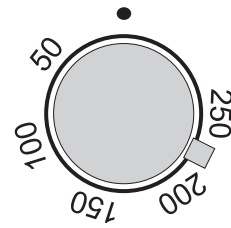


# Oven temperature guide

## Selecting the correct cooking temperature

The centre of each number should be in line with the central dot icon on the fascia. When using the 'True fan' or the 'Pizza' function, select a temperature 20°C lower than your recipe states. Most recipes are written for the conventional oven, but, more recently, magazines, food packaging and cook books have started to add the required fan temperature, usually in brackets. There are 4 shelf positions - 1 is the lowest and 4 is the highest near to the grill.

If cooking one dish use shelf position 2, if cooking more than one tray depending on the height of the tray or food it is suggested to cook on shelf positions 1 & 3.



Food	Conventional cooking	True fan cooking	Cooking time
<b>Fish</b>			
Whole fish	180	160 True fan	40-50 mins
Fillets and steaks	180	160 True fan	15-20 mins
Whole salmon	180	160 True fan	15 mins per 450g + 15 mins
<b>Meat</b>			
Beef joint - rare	180	160 Fan assisted	20 mins per 450g + 20 mins
Beef joint - medium	180	160 Fan assisted	25 mins per 450g + 25 mins
Beef joint - well done	180	160 Fan assisted	30 mins per 450g + 30 mins
Pork joint with crackling (Loin, leg etc)	220 15-25 mins, then 190	200 for 15-20 mins, then 170	30 mins per 450g + 30 mins
Pork tenderloin, stuffed	180	160 Fan assisted	35 mins per 450g
Lamb - medium	180	160 Fan assisted	25 mins per 450g + 25 mins
Lamb - well done	180	160 Fan assisted	30 mins per 450g + 30 mins
Casseroles	150	130 True fan	1 ½ - 3 hours
<b>Poultry</b>			
Chicken	180	160 Fan assisted	20 mins per 450g + 20 mins
Turkey 2.7 - 4.5kg*	180	160 True fan	20 mins per 450g + 20 mins
Turkey 4.5 - 8kg*	180	160 True fan	15 mins per 450g + 15 mins
Duck	180	160 Fan assisted	30 - 35 mins per 450g
Goose	200	180 Fan assisted	15 mins per 450g
<b>Game</b>			
Pheasant	230 for 10 mins, then 200	210 for 10 mins then 190	40 - 60 mins
Grouse	200	180 Fan assisted	35 mins per 450g inc stuffing
Partridge	200	180 Fan assisted	40 mins
<b>Desserts</b>			
Crème caramel	170	150 True fan	Large (4 eggs) 1 hour Individual 40 mins
Rice pudding	150	130 True fan	2 hours
Chocolate soufflé	200	180 True fan	35 mins
Fruit crumble	180	160 True fan	45 mins
Pavlova	150	130 True fan	1 hour
Meringue baskets	110	90 True fan	2 ½ - 3 hours

Food	Conventional cooking	True fan cooking	Cooking time
<b>Cakes and biscuits</b>			
Small cake	190	170 True fan	15 mins
Victoria sandwich	180	160 True fan	25 mins
Swiss roll	200	180 True fan	10 - 12 mins
Scones	230	210 True fan	8 - 10 mins
Dundee cake 20cm	170	150 True fan	2 - 2 ½ hours
Rich fruit cake 20cm	150	130 True fan	3 ½ - 4 hours
Maderia cake	180	160 True fan	1 hour
Gingerbread	170	150 True fan	1 ½ hour
Shortbread biscuits	190	170 True fan	15 - 20 mins
American muffins	200	180 True fan	15 - 20 mins
<b>Pastry</b>			
Short crust	190	170 True fan	Apple pie 35 - 40 mins
Rich short crust flan	190	170 True fan	Bake blind 20 - 25 mins
Puff or rough pastry	220	200 True fan	Sausage roll 15 - 30 mins
Filo	190	170 True fan	Tarts individual 10 - 25 mins, Large 40 - 45 mins
Hot water crust	200 for 20 mins, then 180	180 for 20 mins, then 160 True fan	Game pie up to 2 hours
Choux	220	200 True fan	Profiteroles 20 mins
<b>Miscellaneous</b>			
Frozen potato products	220	200 Fan assisted	Chips 20 mins
Bread 450g	200	180 True fan	30 mins
Yorkshire Puddings	220	200 Fan assisted	Individual 15 - 20 mins, large 45 mins



When cooking a Dundee cake or rich fruit cake, always wrap 2 layers of brown paper around the sides and check after each hour. A piece of brown paper may need to be put over the top. Always ensure foods are cooked through before serving, pork, poultry and fish in particular. \* See page 13 for more information on cooking a turkey.



## Chilli salmon and asparagus served with a lemon hollandaise

**Serves** 4

**Preparation time** 10 minutes plus marinating

**Cooking time** 10 minutes

### Chilli Salmon

- 4 salmon fillets, each about 150 g (6 oz)
- 15 ml (1 tbsp) olive oil
- 15 ml (1 tbsp) dried chilli flakes
- Zest of 1 lemon
- 5 ml (1 tsp) freshly ground black pepper
- 5 ml (1 tsp) sea salt
- 200g (8 oz) fine fresh asparagus tips

### Lemon Hollandaise

- 30 ml (2 tbsp) lemon juice
- 45 ml (3 tbsp) dry white wine
- 1 bay leaf
- 6 black peppercorns
- 15 ml (1 tbsp) cold water
- 3 large egg yolks
- 150 g (6oz) unsalted butter, melted
- 15 ml (1 tbsp) chopped fresh tarragon

### Method

- 
- Wash the salmon and pat dry with kitchen towel, then brush with the olive oil.
- 
- Mix together the chilli flakes, lemon zest, black pepper, and sea salt and coat the flesh side of the salmon fillets. If possible set aside to marinade for 1 hour.
- 
- To make the Hollandaise sauce put the lemon juice, white wine, bay leaf and peppercorns in a small pan and boil until the liquid has reduced to 15 ml (1 tbsp). Strain into a small heat proof bowl and discard the bay leaf and peppercorns.
- 
- Place the bowl over a pan of hot water and whisk in the egg yolks, continue whisking until pale and frothy.
- 
- Slowly add the melted butter, whisking continuously until thick. Stir in the tarragon. Turn off the heat and keep warm. (Add a little hot water if the sauce is too thick).
- 
- Meanwhile, heat the Chef Top on a medium heat for 5 minutes and then turn to low setting.
- 
- Place the salmon skin side down in the centre of the Chef Top and place the asparagus each side. Cook for 3 minutes, turn and cook for a further 2-3 minutes.
- 
- Remove the salmon from the Chef Top and allow to rest.
- 
- Serve garnished with tarragon and asparagus, accompanied by the Lemon Hollandaise.
-





True fan 25°C for proving the dough



Quickstart 200°C



Conventional oven 200°C



## Basic bread

**Makes** 2 loaves or 24 rolls

**Preparation time** 15 minutes

**Proving time** 1½ hours

**Cooking time** 20 - 35 minutes

### Bread

- 1 kg (2.2 lb) strong white flour
- 2 sachets fast action yeast
- 1 heaped tsp salt
- 2 heaped tsp caster sugar
- 15ml (1 tbsp) olive oil
- 570 ml (20 fl oz) warm water

### Variations

- For tomato bread, add 10 chopped sun dried tomatoes and 15ml (1 tbsp) dried basil to the dough before the final proving.
- For olive bread, add 20 black olives and 15ml (1 tbsp) dried rosemary to the dough before the final proving.
- For seeded bread, add 45ml (3 tbsp) linseed, pumpkin seed or sesame seeds. For dinner rolls with a difference - brush with beaten egg and sprinkle over a variety of seeds such as poppy, sesame or mustard and grated parmesan cheese.

### Method

- Preheat the main oven to 25°C using the True fan function.
- Place all the dry ingredients into a large mixing bowl. Add the olive oil and warm water and stir with a wooden spoon until the mixture starts to come together.
- Use your hands to form the mixture into a ball of dough. Place on a floured surface and knead for 5 minutes by hand or using a mixer with a dough hook.
- Place the dough back in the bowl and cover with oiled clingfilm. Place in the warm oven and leave to prove until doubled in size (about 45 minutes).
- Remove the dough from the oven. Place it on a floured surface and knead for a further 3 minutes.
- Cut into two and shape into 2 loaves or 24 rolls. Place in a large oiled roasting pan.
- Prove in the warm oven for another 45 minutes or until doubled in size.
- Remove from the oven. Select the Quickstart function and heat to 200°C.
- Once the oven has reached temperature, select the Conventional oven function, still at 200°C. Put the loaves into the oven to bake (2nd shelf position from the base).
- Bake for approximately 35 minutes (20 minutes if making rolls) until the bread is cooked and the crust golden.



## Aubergine parmigiana

**Serves** 6

**Preparation time** 40 minutes

**Cooking time** 55 minutes

### Sauce

- 30ml (2 tbsp) olive oil
- 2 cloves garlic, crushed
- 1 large onion, chopped
- 2 x 395g cans of chopped tomatoes
- 10ml (2 tsp) sugar
- 5ml (1 tsp) dried oregano
- 5ml (1 tsp) dried basil
- 3ml (1/2 tsp) salt

### Aubergine

- 60ml (4 tbsp) plain flour
- 60ml (4 tbsp) olive oil
- 2 medium aubergines
- 2 eggs, beaten
- 100g (4 oz) fresh breadcrumbs

### To finish

- 2 x 150g buffalo mozzarella
- 50g (2 oz) grated parmesan

### Method

- 
- Heat the oil in a large frying pan, add the onion and garlic and cook until soft. Add the rest of the sauce ingredients, bring to the simmer, cover and cook for 30 minutes.
- 
- Cut the aubergines into 1cm (1/2 inch) slices and dust with the flour. Dip both sides of the slices in the egg and then breadcrumbs.
- 
- Heat the oil in a frying pan and fry the aubergine slices on both sides until golden brown. Drain well on kitchen towel.
- 
- Pre-heat the oven to 180°C using the Quickstart function, then select the Upper Element function.
- 
- Tear the mozzarella into pieces. Layer half the aubergine slices in the bottom of an oven proof dish. Cover with half the tomato sauce and a layer of mozzarella. Repeat with the remaining ingredients and sprinkle over the parmesan.
- 
- Place in the oven near the top (second shelf position from the top) and bake for 25 minutes, until golden brown.
- 
- Serve garnished with fresh basil leaves.
-





Quickstart 180°C



Fan assisted 180°C, reducing to 120°C



## Roast lamb kleftiko

**Serves** 4

**Preparation time** 15 minutes

**Cooking time** 4½ hours

### Lamb

- 1.8kg (4lb) leg of lamb
- 8 cloves of garlic, peeled
- Fresh rosemary
- Juice of a lemon
- Virgin olive oil
- Salt and freshly ground pepper

### Method

- 
- Preheat the oven to 180°C using the Quickstart function, then select the Fan Assisted function.
- 
- Place the lamb on a chopping board and with a sharp knife make incisions in the meat, about 1-2cm deep.
- 
- Cut the garlic into slivers. Push the garlic and small sprigs of rosemary into the incisions.
- 
- Place the lamb in a roasting pan and pour over the lemon juice, then sprinkle well with virgin olive oil, salt and pepper.
- 
- Cover tightly with foil and place in the oven on shelf position 2 from the base. Cook for 15 minutes, then reduce the heat to 120°C. Roast for a further 4¼ hours.
- 
- Remove from the oven, uncover and place the lamb on a serving dish. The lamb will be very moist and tender, allowing you to pull the meat off the bone in chunks.
- 
- Serve with roasted vegetables.
-





## Char sui pork

**Serves** 4

**Preparation time** 20 minutes

**Cooking time** 30 minutes

- 900g (1lb) pork fillets

### Marinade

- 5cm (2 in) piece fresh root ginger, peeled and finely grated
- 2 large cloves garlic, peeled and crushed
- 10ml (2 tsp) soft brown sugar
- 5ml (1 tsp) five spice powder
- 30ml (2 tbsp) chilli oil
- 30ml (2 tbsp) Hoi sin sauce
- 30ml (2 tbsp) dark soy sauce
- 15ml (1 tbsp) rice wine or dry sherry
- 30ml (2 tbsp) clear honey

### To serve

- ½ cucumber, shredded
- 6 spring onions, shredded
- Iceberg lettuce, broken apart to form cups
- 120ml (8 tbsp) plum sauce

### Method

- Trim any membrane and fat from the outside of the pork fillets.
- Place all the marinade ingredients in a shallow ovenproof dish and mix well.
- Lay the pork in the marinade and spoon over until well coated.
- Cover and place in the refrigerator for at least 2 hours but preferably overnight.
- When the pork is ready to cook, preheat the fan assisted grill to 200°C.
- Place the dish with the pork fillets under the fan grill on the second shelf from the top and cook with the door closed for 20 - 30 minutes, turning and basting occasionally until brown and sticky.
- Transfer the pork fillets to a board and carve diagonally in thin slices.
- Let everyone help themselves to a lettuce cup to fill with the Char Sui pork topped with the shredded cucumber, spring onion and drizzle with the plum sauce.



**Tip:** You will see Char Sui Pork added to many dishes served in Chinese restaurants. Try adding the shredded Char Sui Pork to fried rice or noodle dishes.



## Mediterranean chicken

**Serves** 4

**Preparation time** 10 minutes

**Cooking time** 1 hour plus 15 minutes resting

### Chicken

- 1 medium sized (1.5 kg) fresh chicken
- A handful of fresh thyme
- 4 sprigs fresh rosemary
- 4 large cloves garlic
- 1 lemon, quartered
- Olive oil
- Sea salt and freshly ground black pepper

### Method

- Preheat the small oven using the grill function to 200°C.
- Place the chicken on a chopping board. Bruise the thyme, rosemary and garlic and push into the cavity of the chicken with the lemon. Rub generously with olive oil and season well with sea salt and pepper.
- Place the first fork onto the rotisserie spit and fix firmly.
- Push the spit into the cavity of the chicken, pushing the fork evenly and firmly into the chicken, aiming for the bone area under the breast.
- Position the second fork on the spit and push well into the chicken below the thighs, secure into position.

- It is important that the chicken is evenly balanced and firmly fixed on the spit to ensure the smooth running of the rotisserie motor.
- Turn the grill off. Place the enamel oven tray on the bottom shelf runner to catch the chicken juices and fat. Position the rotisserie rack on the correct shelf and using the handle provided, push the spit end firmly into the motor coupling situated at the rear of the oven.
- Turn the grill back on and cook for 1 hour. Always check that the chicken is thoroughly cooked before serving. The juices should run clear when the chicken is pierced between the leg and breast.
- Remove from the oven and allow to rest for 15 minutes. The chicken is now ready to carve, or if preferred, cut into quarters using poultry shears.



## Crème caramel

**Serves** 4

**Preparation time** 15 minutes

**Cooking time** 45 minutes

### Caramel

- 100g (4 oz) caster sugar

### Method

- Preheat the oven using Quickstart to 150°C, then select the Lower Element function.
- Place the sugar in a small heavy based saucepan over a medium heat. When the sugar starts to melt at the edges stir gently until it forms a chestnut-brown coloured syrup.
- Remove from the heat. Remember the caramel will be very hot. Quickly and carefully add 2 tablespoons of hot water and stir until blended.
- Pour into four ramekin dishes and swirl to coat the base and slightly up the sides. Place in the roasting dish and set aside to cool.

### Custard

- 150ml (5 fl oz) full fat milk
- 275ml (10 fl oz) single cream
- 4 large fresh free range eggs
- 40g (1½ oz) golden caster sugar
- 1 tbsp pure vanilla paste

### Method

- Preheat the oven using Quickstart to 150°C, then select the Lower Element function.
- Pour the milk and cream into a medium sized saucepan and heat until steaming but do not allow to come to the boil.
- Whisk together the eggs, sugar and vanilla paste in a medium sized bowl. Add in the milk and cream mixture and whisk lightly until smooth. Pour this mixture into the ramekins and place in a roasting pan.
- Add enough cold water to the roasting pan to come two thirds of the way up the ramekin dishes. Place in the oven on shelf position 1 from the base and cook for 45 minutes.
- Remove from the oven, cool and then chill. One hour before serving, run a knife round the edge to free the dessert, and invert into dishes.





Quickstart 160°C



True fan 160°C



## Chocolate kirsch roulade

**Serves** 8

**Preparation time** 40 minutes

**Cooking time** 25 minutes

### Kirsch roulade

- 6 large eggs
- 125g (5 oz) caster sugar
- 50g (2 oz) cocoa powder
- 50g (2 oz) icing sugar
- 275ml (10 fl oz) double cream
- 30ml (2 tbsp) Kirsch liqueur
- Seasonal soft fruit

### Method

- Preheat the oven to 160°C using Quickstart, then select the True fan function.
- Oil and line the base of a 29 x 18cm (11½ x 7 inch) shallow baking tray with baking paper.
- Separate the eggs into two large bowls. Whisk the egg yolks until they start to thicken, then add the sugar and whisk again until the mixture thickens and the whisk leaves a trail in the mixture.
- Sieve the cocoa powder and fold into the egg yolk mixture.
- Wash and dry the whisk and whip the egg whites until they form soft peaks. Fold into the chocolate mixture.



**Tip:** The cooked sponge can be frozen for up to one month. Thaw, then fill with the kirsch cream on the day required.

- Pour the mixture into the prepared baking tray. Place in the oven on shelf position 2 from the base and cook for 20 to 25 minutes until the cake springs back when gently pressed with a finger. Leave in the tray to cool.
- When completely cold, turn out onto a piece of greaseproof paper that has been well dusted with icing sugar.
- Whip the cream and kirsch together until the mixture holds its shape. Spread evenly over the chocolate sponge.
- Using the greaseproof paper to support the cake, gently roll into a log shape.
- Lift onto a serving platter and decorate with soft fruit such as strawberries or redcurrants.

# Cleaning your cooker



A false reading of the temperature may be caused by heavy food soiling, residual oven cleaner on the thermostat and/or the roof elements, or a dislodged thermostat phial. Cleaning should be carried out regularly and with care. Always disconnect the electricity supply to the appliance before any cleaning takes place. Never allow fat or oil to build up on any surface, particularly on oven bases and oven trays, as this can lead to permanent staining or the risk of fat fires.

We recommend the use of E-cloth® products. These micro fibre cloths will keep your Britannia cooker smear, finger and water mark free using the minimum of effort and chemical cleaners. Call 0844 463 9705 (option 1) to purchase your E-cloth®.

## Cleaning your gas hob

### Stainless steel hob

- Do not use any abrasive cleaners on the stainless steel hotplate.
- Wipe with a soft cloth using warm water and washing-up liquid. Whilst still damp polish dry with an E-cloth®.
- For stubborn cooked-on stains use a non-abrasive stainless steel cleaner.
- Always work in the same direction as the grain of the stainless steel, rinse well and polish dry.

### Pan supports



Pan supports and burner caps are made from cast iron with a protective coating of acid resistant enamel, and must not be put in a dishwasher.

- Always allow pan supports and burner caps to cool completely before immersing in water.
- Wipe with a soft cloth using warm water and washing-up liquid.
- For stubborn marks use a cream cleaner applied with a nylon scourer. Rinse well and dry, before replacing on the hotplate.
- When placing the pan supports on the hotplate, the widest edge of the cast iron faces to the outside left or right.

### Burner rings

- Use a cream cleaner and a nylon scourer. Rinse well and dry.
- After cleaning, ensure that the burner slots are dry and not blocked.

### Alloy burner bases

- Never put the alloy bases in a dishwasher as the salt may damage the alloy.
- Always ensure that no other metals are in the same water as the alloy bases as electrolysis may occur, blackening the alloy. Wipe clean with a soft cloth, warm water and washing-up liquid.
- For stubborn marks use a cream cleaner on a soft damp cloth.
- Rinse and dry before replacing on the hotplate.
- An alloy metal polish is available to buy from Britannia. See Accessories on page 33 or call 0844 463 9705 (option 1).



When re-assembling the burners, always ensure that the notches on the burner ring are seated firmly into the base for the gas to ignite and the flame to be stable. (See burner assembly instructions on page 7).

### Chef Top

- As the Chef Top is heavy we recommend that you clean it on the hob without moving it.
- After cooking, allow the Chef Top to cool until just warm.
- Use a spatula to remove any cooking residue.
- Wipe away any fat in the drip tray with kitchen towel.
- Clean the whole surface with warm water and washing-up liquid, using a stainless steel scourer. Always work with the grain of the stainless steel.
- Some foods with a high salt content (such as bacon) may leave white marks. For these and other stubborn marks use a cream cleaner suitable for stainless steel surfaces.



To reduce cleaning requirements we recommend using our Bake-O-Glide Chef Top liner.

### Cast iron griddle

- The cast iron griddle will absorb oils as it is used. Over time it will develop a natural non-stick finish.
- After cooking, scour the griddle whilst still warm with warm water, and dry immediately.
- Rub a little olive oil into the cooking surface to protect the cast iron while not in use.
- Avoid using detergents as this will remove the natural non-stick coating. Do not clean in a dishwasher.

## Cleaning your induction hob

Allow the hotplate to cool down until the residual heat indicator is extinguished before commencing any cleaning. Never use scouring powders or paste, metal scourers, oven cleaners or any abrasive cleaning products on the hotplate. It is important that any spillage is cleaned from the hotplate before it is used again.

- For light soiling, wipe with a soft cloth, warm water and washing-up liquid. For a streak free finish, polish dry with an E-cloth®.
- For more stubborn marks and to condition the surface, use a good quality hob cleaner/conditioner, following the manufacturer's instructions.
- For spillages with a high sugar content (such as jam) or the accidental melting of plastic or alloy materials, turn off the hotplate and remove the spillage immediately. Take care as the hotplate and the spillage will be very hot.

### Fascia, controls and external surfaces

Do not use strong or abrasive cleaning agents or materials on the controls, fascia panel or coloured cooker surfaces. This can cause damage to the calibrations and icons and permanently scratch the surfaces.

**Coloured surfaces:** Clean with a soft cloth, warm water and washing-up liquid. Whilst still damp, polish dry with an E-cloth®.

**Stainless steel:** For stubborn marks use a reputable non-abrasive stainless steel cleaner. Always work with the grain of the stainless steel, rinse well and polish dry with an E-cloth®.

**Glass:** Clean with a soft cloth, warm water and washing-up liquid. Difficult marks on the glass can be removed using a cream cleaner. Never use sharp implements to remove marks as this could scratch the glass.

**Ovens:** Always allow the oven interior to cool before cleaning.

### Interior oven door enamel and glass

Never use sharp implements to remove stains as this could scratch the surface. The door enamel and glass surfaces can be cleaned with a soft cloth, warm water and washing-up liquid. Polish dry with an E-Cloth®. For more stubborn marks and to protect the glass surface use a good quality glass cleaner/conditioner, following the manufacturer's instructions.



Please do not use steam cleaners on the oven interiors as this may affect electronic parts.

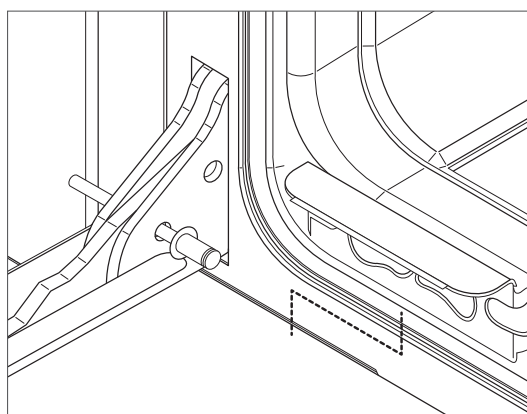
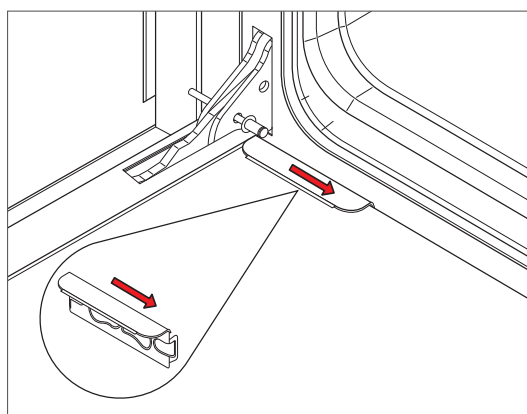
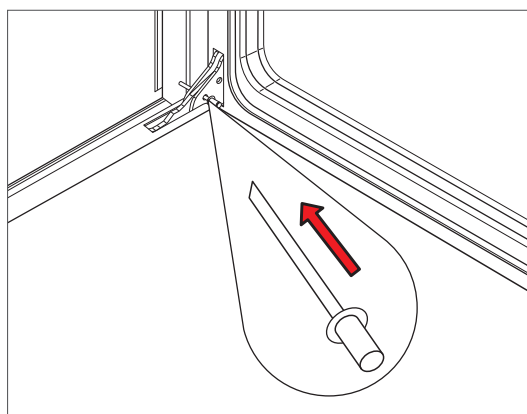


Ensure the cooker is cold before cleaning.

### Removal of the oven door

To allow full access to the inside of the oven for thorough cleaning, the oven door can be removed.

- Fully open the door and insert the pins supplied into each hinge.
- While closing the door to an angle of about 30°, lift and pull so that the door leaves the mounting. Leave pins in place.



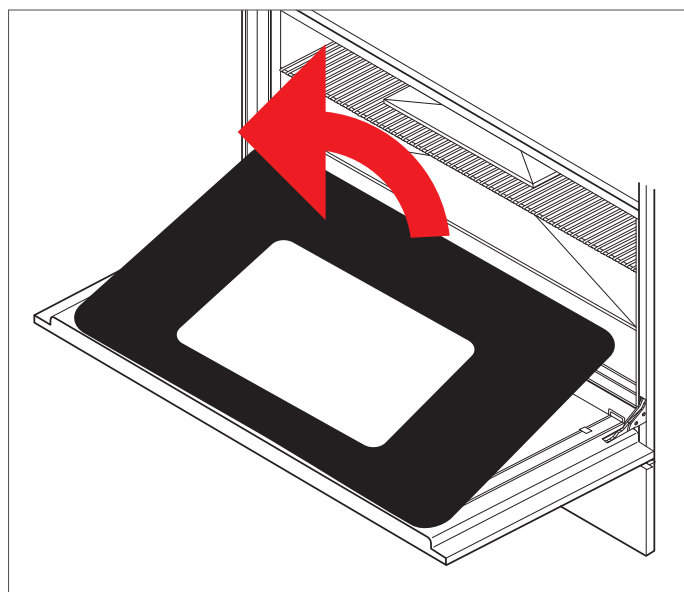
### Removal of the inner glass door panes

To assist with cleaning, the inner glass door panes are removable.

- Open the door fully and insert the pins supplied into each hinge to secure the door in an open position.
- Locate the stainless steel clips at the base of the door.
- Slide the clips towards the centre of the door.
- Holding the glass, lift slightly and pull towards the oven; the glass pane will release.
- The central glass pane is revealed. This can be cleaned in situ or removed.
- To remove the central pane, remove the 4 screws and brackets.
- It is important to remember when replacing the central pane that the rubber spacing must be replaced first.
- When replacing the inner pane, ensure the glass is print side up and the widest border is nearest the cooker.



It is not necessary to remove the door in order to clean the glass panes.



### Oven interior

Delphi and Fleet models are fitted with stay clean liners as standard (oven sides only in 30cm and 40cm ovens).

To tell whether your oven has stay clean liners look at the oven walls. If the surface is grey in colour and rough in texture then this is a stay clean liner. If the surface is smooth and black, this is an enamelled surface.

### Fitting the stay clean liners

If you have purchased stay clean liners as an accessory, they are easy to fit.

#### Side liners

- Remove all shelving from the oven.
- Remove side shelf runners by pulling away using the centre of the bottom runner.
- Place the holes in the side of the liner over the holes in the side of the oven.
- Insert the side shelf runner into the holes starting with the top first, and then pushing in the bottom.

#### Back liners (60cm and 90cm ovens only)

- Place hole in centre, bottom of the liner over the hole below the fan at the back of the oven.
- Screw into position.



# Cleaning your cooker

## Cleaning stay clean liners

We recommend that side shelf runners, telescopic runners and shelves are removed prior to cleaning, the stay clean liners and the door and floor are cleaned by hand.

- After cooking (especially after roasting) remove all trays and shelves. Heat the oven to maximum temperature for 15 - 20 minutes to allow the stains to catalyse (true fan or fan assisted functions).
- If the oven is heavily soiled, allow the oven to cool before cleaning the splashes with a damp sponge. Then heat the oven for two hours at maximum temperature.
- Repeat the cycle if difficult marks have not been removed.
- Periodically, the side panels can be removed from the oven and washed with lukewarm soapy water before drying with a soft cloth. Before refitting the panels, clean the enamel interior.

### Enamelled surfaces

Do not allow vinegar, wine, coffee, milk, salt water or fruit juices to remain in contact with enamelled surfaces for prolonged periods as they may stain or discolour the surface.

For light soiling wipe with a soft cloth, using warm water and washing up liquid. For heavier soiling use a cream cleaner and a nylon scourer.

Oven cleaning products can be used according to the manufacturer's directions but care should be taken that they do not come in contact with any stainless steel, chrome, coloured or alloy parts of the cooker or the door seals and elements.



A Britannia cleaning kit is available - please see the Accessories section on page 33.

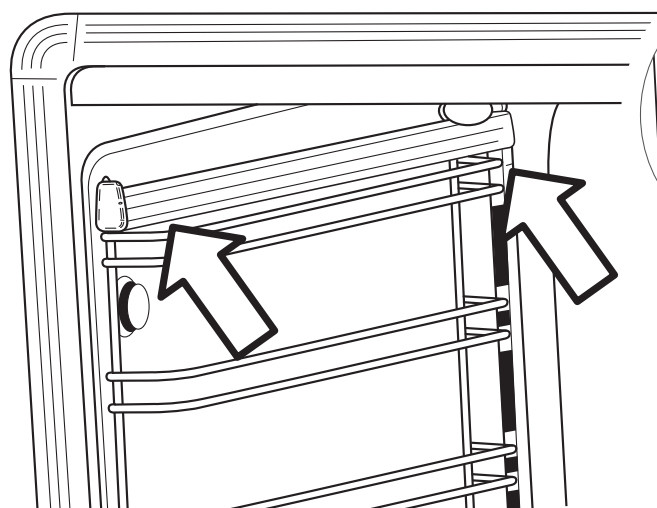
### Side shelf runners, shelves, telescopic runners

If lightly soiled, wipe with a soft cloth, warm water and washing up liquid. For more stubborn marks soak in warm water and washing up liquid and clean with a nylon scourer.

The side shelf runners and shelves can be cleaned in a dishwasher. This is not advisable with the telescopic runners as the detergent may remove the lubrication on the runners.

### Removing and refitting the telescopic runners

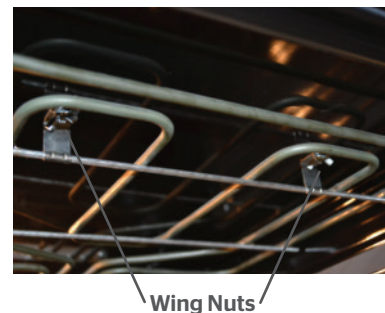
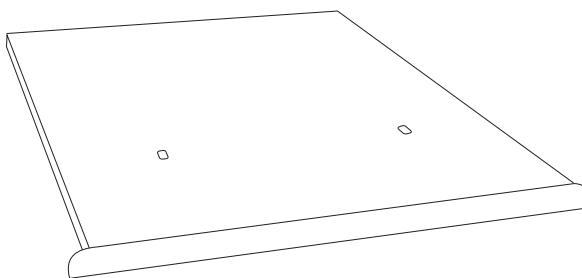
- The telescopic runners fit any shelf level, and work with both the grill tray and wire shelves.
- Locate the two spring clips at the front and back of the runners.
- Gently pull down the front spring clip.
- Pull the runner away from the oven side - be careful not to strain the clip.
- Repeat steps 2 - 3 on rear spring clip to remove runner.
- To replace, hold runner level with front section of side support and clip in place. Repeat with rear section.



### Removal of roof tray

The roof tray above the grill element can be removed for cleaning.

- Support the grill element with one hand while removing the 2 wing nuts that hold the element in place.
- The element position will drop slightly allowing removal of the top liner.
- Once cleaned and dried, the top liner can be placed back into position, above the element, and re-secured with the two wing nuts.
- The liner will only fit into one position so care must be taken to locate it on the rear lugs and the front large lip must be facing downwards.
- Do not use the oven unless the liner is fitted and the element has been re-secured with the wing nuts.



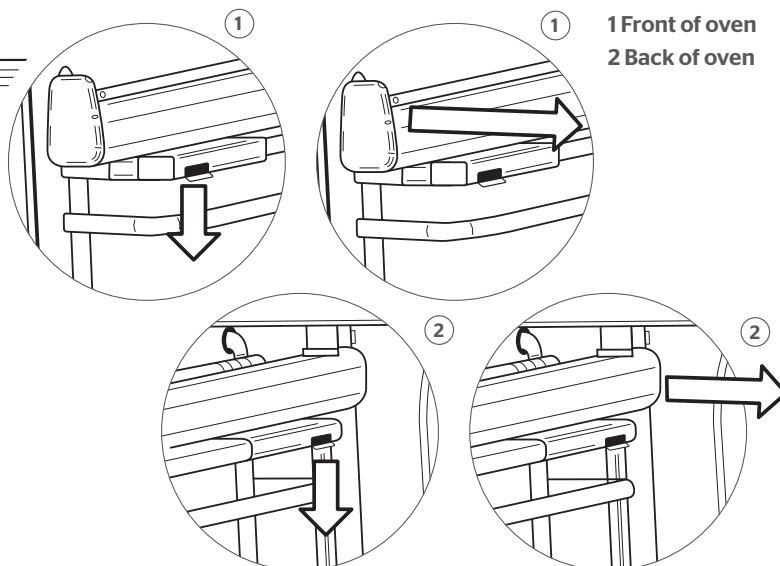
Wing Nuts

### Removal of the soft close drawer

- Pull the drawer forward.
- Locate the grey clips behind the runners at the front of the drawer.
- Push in the clips and the drawer will release.

### Replacing the soft close drawer

- Replace the drawer on to runners and close.



# Accessorise your new Britannia

A superb range of accessories to give you even more pleasure from your new Britannia cooker.



## Plinth kits

The three-sided plinth can be screwed to the underside of your cooker to conceal the adjustable legs. The plinth is 14cm in height and will fit under your cooker if the legs are at 14.5cm or above (cannot be used with extra high legs, and is not suitable for XG models). Available in stainless steel, gloss black, gloss cream, gloss red, matt black, matt cream, matt burgundy and Colourange.



## Telescopic sliding shelves

Even when fully extended the telescopic system offers a safe and convenient way to grill, baste and check food without removing the trays or dishes from the oven. One set is included in the main oven of Delphi and Fleet. Fits all ovens and works with the grill tray and shelves.



## Griddle

Half flat, half ribbed griddle is perfect for searing meat, chicken and fish. Rests on pan supports of all cookers.



## Cast iron wok support

This accessory is placed over the pan support to use with round-bottomed woks and balti pans. (Supplied as standard with Delphi and Fleet models).



## Cleaning kit

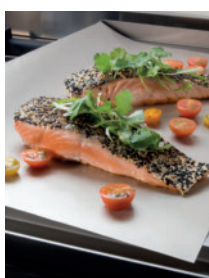
The exclusive cleaning kit comprises:

- Super Sheen stainless steel cleaner.
- Oven Bright for enamelled oven areas (not stay clean liners).
- Cristal Shine window and glass cleaner.
- Total Extra strong degreaser.
- Metal Polish for burner components.



## E-Cloth® kitchen pack

E-Cloth® microfibre cloths provide smear-free cleaning without the use of chemicals. Perfect for stainless steel, glass and coloured surfaces. Comprises 1 general purpose cloth and 1 glass/polishing cloth.



## Bake-O-Glide Chef Top liner

This liner has been exclusively designed by Bake-O-Glide for the Britannia Chef Top. The non-slip backing and easy to clean surface make cooking a pleasure and help to keep your Chef Top looking pristine (included with the Chef Top accessory).



## Bake-O-Glide oven tray liners

Designed to fit the Britannia oven and grill trays, these liners make cleaning effortless. Use for trouble-free cooking of everything from roast potatoes to pizza and meringues. Also ideal for use with the rotisserie.

Available in sets for all range cooker sizes.



## Stay clean liners

These liners are easily fitted into the back and sides of all ovens (sides only in 30cm and 40cm ovens). They are treated with a special material that absorbs grease splashes during cooking. By heating the oven periodically to maximum temperature, the splashes are burnt off to keep the oven interior like new (Supplied as standard with Delphi and Fleet).



## Extra high adjustable legs

These stainless steel legs increase the height of your cooker to accommodate kitchen units 88.5cm - 94.5cm high.

A further range of accessories are available. Please call our service and spares department for further details on 0844 463 9705 (option 1).

# Guarantee



## Aftersales service

A Britannia cooker will give you many years of cooking pleasure. A dedicated team of Britannia employed engineers is available throughout the UK mainland to look after your cooker, should it unexpectedly require attention.

Our service team are available Monday to Friday 9.00am to 5.00pm for advice or to arrange an engineer visit.

For advice or assistance from our service team please call 0844 463 9705 (option 1) or email [service@britannialiving.co.uk](mailto:service@britannialiving.co.uk) Before calling our service department please read through the troubleshooting section of this booklet.

To help us to deal with your call efficiently, please have the following information available:

- Your name, address and postcode.
- Contact telephone numbers.
- The model number, serial number and colour of the appliance.
- Full details of the fault.
- Date of purchase and name of the retailer the appliance was bought from.

The model and serial number of your cooker are on the rating plate located inside the storage compartment.

## Guarantee

All Britannia range cookers come with a two year guarantee. Our service division will repair or replace any defective components caused by faulty materials or workmanship free of charge, provided that the defect occurs within two years of the date of purchase, and that:

- Our service department is notified promptly of the defect.
- The appliance has been installed in accordance with the instruction manual.
- The appliance is solely for normal domestic use in domestic premises within the United Kingdom or Republic of Ireland.
- The appliance has not been repaired or modified by any person other than a member of our service division or an authorised service agent.

### The guarantee does not cover:

- Defects that have arisen out of misuse.
- Improper installation.
- Use in commercial premises.
- Accidental damage.
- Incorrect assembly after cleaning.
- Fluctuations in gas or electrical supply.
- Light bulbs.

## Spare parts

The full range of genuine Britannia spare parts can be purchased directly from us. Please call our service and spares department on 0844 463 9705 (option 1) or email [service@britannialiving.co.uk](mailto:service@britannialiving.co.uk)

# Troubleshooting



For help with technical queries, advice on how to use your cooker, or to arrange a visit from a Britannia engineer.

Please call our service and spares department on 0844 463 9705 (option 1).

## The oven will not operate

- Is there power to the cooker?
- Is the automatic programmer set to manual?
- The main oven will not operate manually if the programmer is set to automatic mode. (See page 18).
- Confirm that power is on by checking that the clock is functioning.
- Check the switch fuse or circuit breaker.

## The burners will not ignite

- Is there power to the cooker?
- Are the ignition candles or burner holes blocked? Are the burner rings and burner caps seated firmly?
- Confirm that power is on by checking that the clock is functioning.
- Check the switch fuse or circuit breaker.
- Check that the ignition candle is clean and the burner slots are dry and free of debris.
- The burner rings should engage in the burner support. See page 7.

## The burner ignites but goes out when the knob is released

- The burners have flame failure devices fitted as standard. Therefore, after lighting the burner, keep the knob pressed in for 5-10 seconds to activate the flame failure device.

## The ignition candles are sparking continuously

- Is the hob wet from cleaning or a boil over?
- Turn off the electricity supply and thoroughly dry the burner components and ignition candles.

## The control knobs are getting too hot

- Are you cooking with the oven door open?
- Keep the oven door shut when not in use or when grilling (the XG separate grill compartment can be used for open door grilling for short periods only - max 15 mins).

## A control knob is loose on its shaft

- The knob retaining spring clip may have come out.
- Call our service and spares department for advice and a replacement if necessary.

## Food is cooking too quickly

- Are you using a fan function?
- Are you using the Quickstart function?
- When using a fan function you should reduce the cooking temperature by 20°C when compared to conventional cooking. Please see the cooking charts on page 20 for temperatures.





Quickstart is not suitable as a cooking function; it is only for pre-heating the oven. Once the oven has reached temperature you should change over to your required cooking function. Quickstart should not be operated for more than 10 minutes.

### Food is not cooking evenly

- Are you cooking large volumes of food or using large trays?
- Air needs to circulate through the oven for even cooking. Remove the grill pan from the oven when not in use and always allow a gap on all four sides of dishes. If cooking large quantities you may need to turn your trays during the cooking time. Oversized baking sheets, roasting pans and cake tins will act as a baffle and prevent hot air from travelling around the oven.
- Choose cooking equipment that allows a minimum of 2cm space on all sides to allow the free movement of hot air.

### The grill in the oven is slow

- Have you selected the correct function?
- Check that you have selected the grill function and not the top element. See pages 14 - 15.

### The main oven takes a long time to preheat

- Have you tried using the Quickstart function?
- Pre-heat with the Quickstart function until the temperature has been reached, then switch to your required cooking function.
- Quickstart should not be operated for more than 10 minutes.
- To order spare parts or accessories, please call our service & spares department on 0844 463 9705 (option 1).

### The fan continues after the oven is turned off

- The cooling fan will run on intermittently for approximately 30 minutes after the oven is switched off to keep the controls cool, this is normal.

### Condensation forms in the oven

- Have you pre-heated the oven?
- Condensation is less likely to form when the oven or grill is pre-heated before use.

### Smoke is generated in the oven

- Have you selected the right cooking temperature?
- Are you cooking high fat content foods? Do you rarely use the grill?
- Have you cooked fatty foods under the grill? Does the oven interior, stay clean liners or roof tray need to be cleaned?
- Remember to reduce the oven temperature by 20°C if using a fan function with a recipe designed for conventional cooking.
- Use high sided dishes to contain fats and splashes.

- Clean the oven interior if necessary.
- Remember to remove and clean the grill pan after use.
- Leave the grill on for a few minutes after grilling or roasting to burn off fatty deposits from the oven roof.
- Oven surfaces should be cleaned regularly to prevent build-up of cooking residues. See page 32.

### The door seal has split or perished

- Are you leaving the grill pan or foil at the bottom of the oven?
- Have you used caustic oven cleaners on or near the door seal?
- Always remove the grill pan when not in use as it can restrict airflow around the oven.
- Caustic cleaners should not be used near the door seal area. Contact our service & spares department for advice and a replacement seal if necessary.

## USEFUL TIPS

### Cookshop thermometers

- These are often slow to react and they should only be used as a guide. You should also keep in mind that oven temperatures can fluctuate between 10% and 15% during any cooking period. This is normal on any oven and is caused by the elements 'cycling' on and off.

### Correct cooking time

- In most cases, the cooking times stated in recipes should be used. However, the cooking period should be reduced for dishes that require very long cooking times (such as rich fruit cakes). As a guide, reduce the cooking time by 10 minutes for each hour after the first hour of cooking, or after three quarters of the way through the cooking period. This also applies to very large joints of meat or turkey where a meat thermometer is recommended. Always check that the food is hot and cooked before serving.

### Using foil

- Foil can be used to cover food in the oven but this should not come into close proximity with the oven elements. Foil should not be used to line the oven cavity or grill pan. This can cause overheating, buckling and cracking of the enamel surfaces.
- Britannia recommends the use of Bake-O-Glide™ products. These can be purchased from the Britannia aftersales and service department Tel 0844 463 9705 (option 1). Silicon oven mats (sometimes used to reduce cleaning) must not be placed on the floor of the oven when the base element is in use (e.g. when using Bottom Element only or Conventional Cooking). The silicon oven mats will damage the enamel interior.

### Doors and door seals

- The fit and general state of the oven doors and seals can affect temperatures in the

oven. Clean the oven seals regularly and check them for splits and tears. Do not leave oven cleaning materials in prolonged contact with the seals as this will shorten their life span.

- If damage or general wear is noticed, replacements can be ordered from the Britannia service & spares department on 0844 463 9705 (option 1).
- Doors and their handles should not be used to move the cooker. This can pull the door and its hinges out of position and cause heat loss or uneven heating of the ovens.

### Induction cookers

The induction hob uses a sophisticated zone management system which controls the level of power available to each of the zones to prevent over loading of the circuits and the power supply to the appliance.

The system automatically reduces the maximum power available to any one zone when the other zones are being used at the same time at a high power setting. If the power level is reduced on one zone, the power can be increased on other zones.

If several zones are used on maximum power at the same time, it is possible that another zone may not operate. This can be managed by reducing the power level on one of the other zones.

As an example. Using the front left and back left zones on level 9, would not allow the middle zone to operate; this would register as an inactive zone with a line in the middle of the display. Turning the back left zone down to level 8 would allow the middle zone to operate up to level 7.

### XG levelling feet

The Britannia XG models are equipped with 4 levelling feet that can be adjusted up or down using the Allen key supplied through the centre of the foot.

#### To level the cooker

Start by adjusting the rear left foot to the height of the worktop (or the final required height of the cooker) as this foot is not accessible from the front of the appliance.

Place the cooker in position. The other 3 legs are accessible from the front of the appliance. Remove the front plinth and storage drawer to access the 3 adjustable legs; use the Allen key tool through the middle of the leg to make the required height and levelling adjustments.

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