

# Instructions for Installation and Use

50cm ELECTRIC COOKER

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HD5V93CCB/UK

HD5V93CCW/UK

HD5V93CCSS/UK

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## SAFETY INSTRUCTIONS

### IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

**⚠ WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

**⚠ WARNING :** If the hob surface is cracked, do not use the appliance – risk of electric shock.

**⚠ WARNING :** Danger of fire : Do not store items on the cooking surfaces.

**⚠ CAUTION :** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

**⚠ WARNING:** Leaving the hob unattended when cooking with fat or oil can be dangerous – risk of fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flames e.g. with a lid or a fire blanket.

**⚠ Do not use the hob as a work surface or support.** Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely – risk of fire.

**⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.**

**⚠ WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised

**⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.**

**⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always**

be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

**⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.**

### PERMITTED USE

**⚠ CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

**⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.**

**⚠ No other use is permitted (e.g. heating rooms).**

**⚠ This appliance is not for professional use. Do not use the appliance outdoors.**

**⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.**

### INSTALLATION

**⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.**

**⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.**

**Do not remove the appliance from its polystyrene foam base until the time of installation.**

**⚠ Do not install the appliance behind a decorative door - risk of fire.**



**if the range is placed on a base, it must be leveled and fixed to the wall by the retention chain provided, to prevent the appliance slipping from the base.**



**WARNING:** In order to prevent the appliance from tipping, the retention chain provided must be installed. Refer to the instructions for installation.

### ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

⚠ If the power cable needs to be replaced, contact an authorized service center.

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

### CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.


⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

⚠ Make sure the appliance has cooled down before cleaning or performing maintenance. - risk of burns.

⚠ **WARNING:** Switch off the appliance before replacing the lamp - risk of electric shock.


### DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

### DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations.



For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health. The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

### ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better.

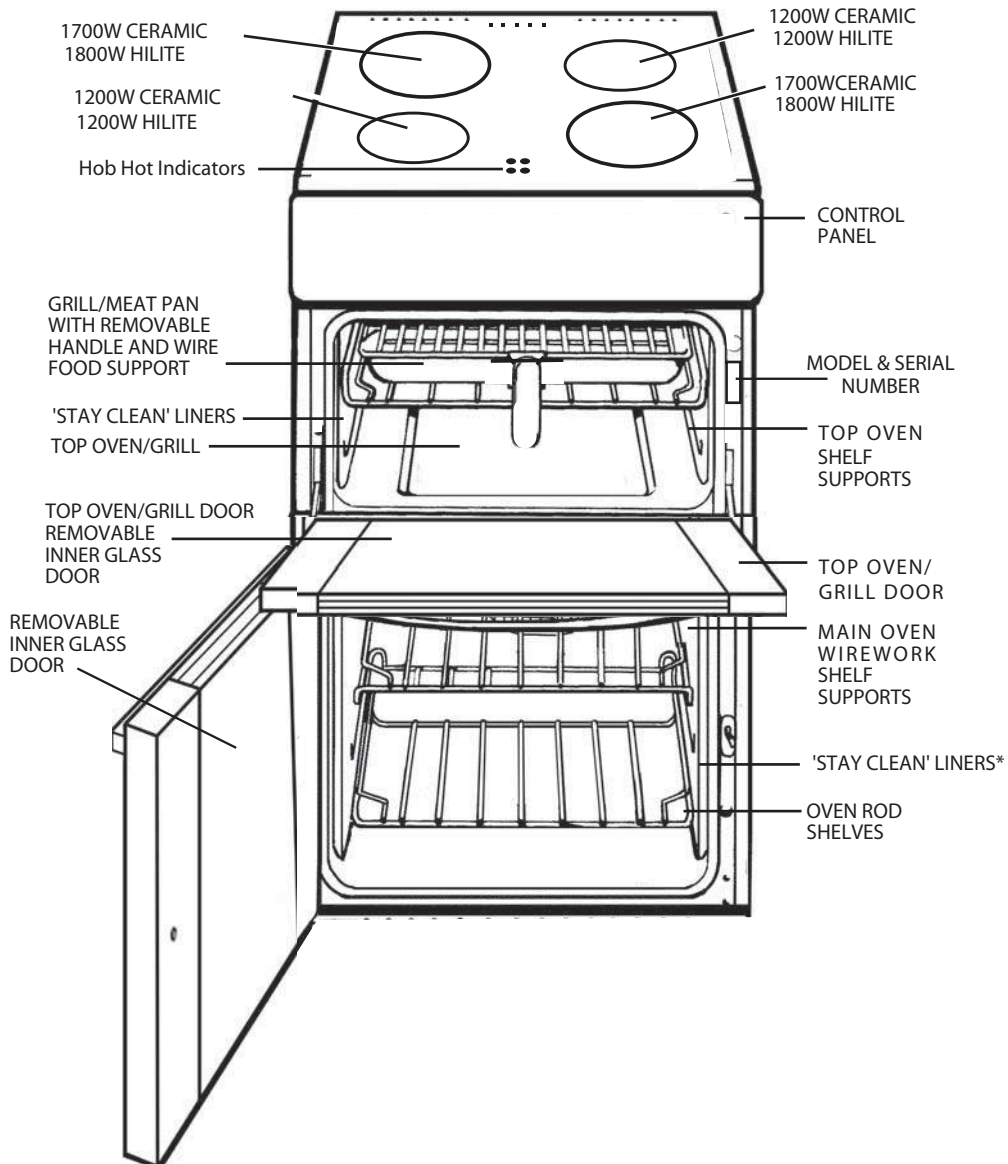
### DECLARATIONS OF CONFORMITY

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 60350-1.

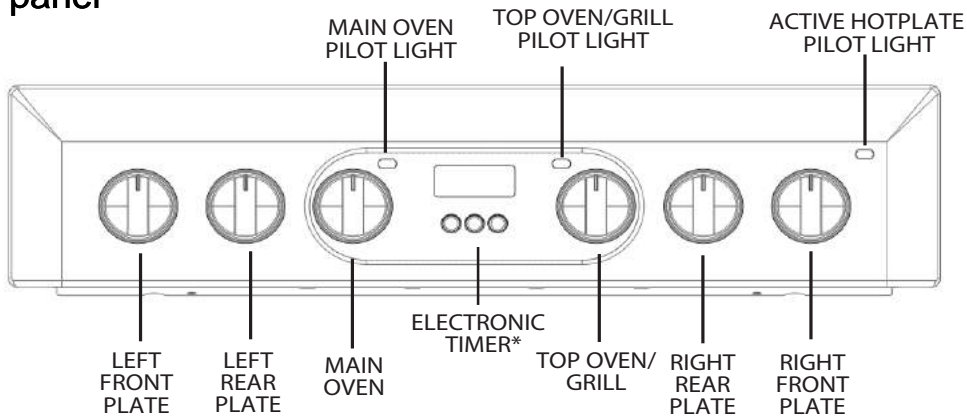
This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 60350-2.

# Features, control panel

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## Control panel



# The controls

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NOTE: To keep the controls cool when the appliance is used, a flow of air may be blown from beneath the control panel. If the appliance is still warm, this cooling fan will run on when all controls have been turned off. This is normal and is not a fault.

The fan will stop once the appliance has cooled.

NOTE: Children should not be allowed to play with the appliance or tamper with the controls.

## Control Knobs

The knobs for the hotplates can be rotated in either direction to provide variable heat control, the Main Oven knob can only be rotated clockwise from the **Off** position.

**!:** Always ensure that all controls are in the **OFF** position, when the appliance is not in use.

The hob hot warning lights will operate soon after each of the heating areas have been switched on.

Each warning light will remain illuminated until each heating area has cooled down.

Turn the control to 12 for fast cooking. To cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The two small Hotplates are specially for smaller pans, low temperature cooking and simmering.

**Do Not** leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

## Operating the controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to hot air being emitted from the grill compartment.

## Top oven control

This control switches on the top and bottom heating elements in the top oven. The temperature in the oven can be set anywhere between 100 °C and 250 °C. The top oven/grill pilot light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on, as the oven thermostat maintains the correct temperature. The off position is identified by an "0".

## Main oven control

This control switches on the main oven. To select Fan Cooking - Turn the control clockwise and select any temperature between 80 °C and 250 °C. As the control is turned the fan will start, the oven interior light and the main oven pilot light will come on and the heating element around the fan will start heating. The fan and the oven interior light will remain on throughout cooking. The main oven thermostat light will come on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.

## Slow cooking 'S'

The main oven has a 'S' setting specially designed to reduce energy usage. Full details of this can be found in the Slow cooking section of this book.

# Introduction

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## To the Installer:

Before installation, fill in the product details on the back cover of this book.  
The information can be found on the rating plate.

## To the User:

You must read the instructions prior to installing and using the appliance and then retain them for future reference.

! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings. Your new appliance is guaranteed\* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet. To help make best use of your cooking equipment, please read this booklet carefully. The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

## When the cooker is first used an odour may be emitted, this will cease after a period of use.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes.

It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

## The guarantee is subject to the provisions that the appliance:

- (a) Has been used solely in accordance with the Users Instruction Book.
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.

(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.

(d) Has been correctly installed.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

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## Technical Characteristics

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**Top Oven** Usable Volume: 33 Litres  
Max.Oven Power Absorption: 1900W

Declared energy consumption for  
Natural convection Class

heating mode: Conventional

**Main Oven** Usable Volume: 62 Litres  
Max.Oven Power Absorption: 1700W

Declared energy consumption for  
Forced convection Class

heating mode: Fan Oven 

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**Voltage and Frequency** see the data plate

# Installation tips

## Mains Connection

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel.

The model number and serial number are located on the front of the cooker, as shown on the Feature's page.

The cooker must be connected by a qualified technician such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable).

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm<sup>2</sup>, minimum.

Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

**Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.**

## Levelling

Four feet are fitted which can be adjusted up or down to set the height (900mm - 930mm) and level the cooker.

The feet can be simply screwed in or out to lower or raise the cooker.

After the correct height is achieved, lock the feet into position by tightening the locking nut using an open ended spanner.

**CAUTION:** Some soft floor coverings may get damaged if the cooker is not moved carefully.

**NOTE:** Ensure oven shelves are level by using a spirit level on the rod shelves.

## Radio Interference

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

**Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.**

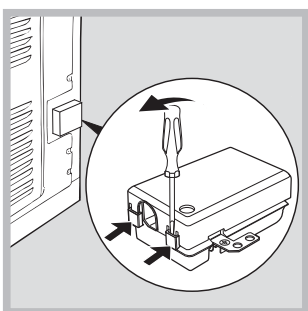
**! This procedure must be performed by a qualified technician who has been authorised by the manufacturer.**

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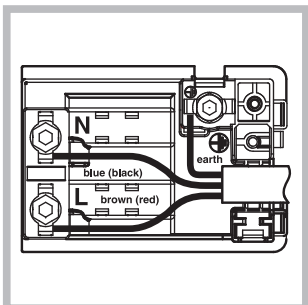
## WARNING – THIS APPLIANCE MUST BE EARTHED.

### Electrical connection

Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. Some cookers can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver\*. **N.B.:** the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Lays. For the installation of the feeding cable carry out the following operations:



1 Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (see diagram).



2 Loosen the cable clamp screw and remove it, using a screwdriver as a lever (see figure).

3 Slacken the wire contact screws L-N- $\perp$ , then fasten the wires under the screw heads, respecting the colour code: Black/Blue (N), Red/Brown (L) and

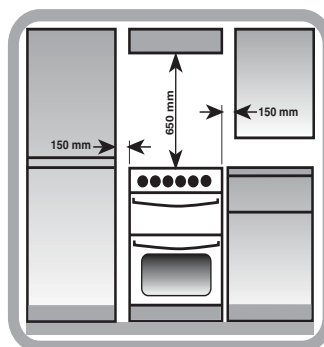
Bare Wire/Yellow-Green ( $\perp$ ).

- Once the connections have been made, tighten all the terminal screws fully.
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.

\*Concerns certain models only

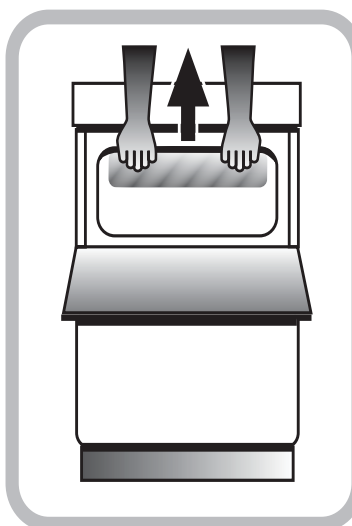
**! This procedure must be performed by a qualified technician who has been authorised by the manufacturer.**

### Positioning the Cooker



The height of the cooker can be adjusted by means of adjustable feet in the plinth (900mm - 915mm). Adjust the feet by tilting the cooker from the side. Then install the product into position. NOTE: This appliance must not be fitted on a platform.

### Moving the Cooker



The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing. Adjacent side walls which project above hob level, must not be nearer to the

cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Before moving your cooker check that it is cool, and switch off at the cooker control unit.

Movement of your cooker is most easily achieved by lifting the front as follows: Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

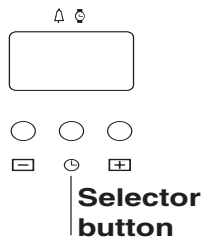
**Note:** Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Splashplate optional, apply to Parts Department (see Back Cover for contact number.)



# Electronic Timer /Minute Minder




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The electronic timer displays the time and the timer function with countdown.

To set the clock





Note: This may be set while the oven is switched off or while it is switched on.

1. Press the  button several times until the icon and the first two numerical digits on the watch display start to flash.
2. Use the “+” and “-” buttons to adjust the hour value.
3. Press the  button again so that the other two numerical digits on the DISPLAY begin to flash.
4. Use the “+” and “-” buttons to adjust the minute value.
5. Press the  button again to confirm.

Note: If none of the buttons are pressed, the settings will be confirmed automatically after 10 seconds have passed.

## To set the minute minder

**! This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.**

1. Press the  button several times until the  icon and the first two numerical digits on the display start to flash.
2. Use the “+” and “-” buttons to adjust the hour value.
3. Press the  button again so that the other two numerical digits on the DISPLAY begin to flash.
4. Use the “+” and “-” buttons to adjust the minute value.
5. Press the  button again to confirm.

The countdown will then be displayed; at the end of this period of time the buzzer will sound (this may be stopped by pressing any of the buttons, or it will stop of its own accord after one minute).

## To cancel a previous setting

Press the  button and then “-” up until **0 : 00**.

# Using the Ceramic Hob

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**WARNING: DO NOT USE THE HOB IF IT IS CRACKED. TO AVOID ELECTRIC SHOCK - SWITCH OFF AT THE COOKER MAINS CONTROL SWITCH IMMEDIATELY AND CONTACT YOUR NEAREST SERVICE OFFICE (see KEY CONTACTS, back page).**

Ratings of Cooking Zones			
Front Left	Front Right	Back Left	Back Right
Ceramic 1200 W 145mm diameter	Ceramic 1700 W 180mm diameter	Ceramic 1700 W 180mm diameter	Ceramic 1200 W 145mm diameter

## The Working of the Heating Zones

Heating only occurs within the marked circular cooking zones. The zones heat up and cool down quicker, providing greater controllability for sensitive foods. Each heating zone is equipped with a thermal limiter which is a safety cut-out which prevents the ceramic glass from overheating. After several minutes at full power without a pan on the heating zone the thermal limiter will switch the heating elements off and on automatically to avoid any damage to the ceramic glass.

## The active hotplate pilot light

A short time (approx. 30 seconds) after the hob heating areas have been turned on, the Hob Hot neon will illuminate.

This light will remain illuminated until all the hob controls have been turned off and all hob heating areas have cooled.

## The HOT HOB indicator light:

This indicates that the temperature of the corresponding cooking zone is greater than 60°C, even when the heating element has been switched off but is still hot.

## Choice of saucepans

It is essential that the saucepan's you use on the ceramic hob are suitable.

## ALWAYS USE:

- Good quality pans with smooth, flat, heavy bases.
- saucepan's manufactured from aluminium (enamelled or machined) or stainless steel.
- Correct size saucepan's. The base of the pan must cover the heating zone completely.
- saucepan's with lids which are well fitting to reduce cooking time and energy use.

## NEVER USE:

- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could scratch the glass surface.
- Glass or glass ceramic utensils.

## Do Not

**In order to keep your ceramic hob in good condition, follow these simple guidelines:**



- Do not** cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
- Do not** use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Do not** drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- Do not** allow a cooking utensil to come into contact with the hob surround.
- Do not** place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium or wok stand.
- Do not** leave any utensils, food or combustible items on the hob when it is not in use.
- Do not** place aluminium or plastic foil, or plastic containers on the hob.
- Do not** leave the hotplates or cooking areas switched On unless they are being used.
- Do not** leave heating zones uncovered when they are switched On. We recommend not to place large preserving pans or fish kettles across two heating areas.



**Do not** leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.

**Do**

**Always** ensure that the bottom of the pan is both clean and dry. Dirt or moisture between the pan and the hob can cause pitting of the surface of the glass.

We do not recommend the use of utensils with a base diameter greater than 25cm (10ins). Pressure cookers or other large pans should be used on the front cooking areas.

**Always** ensure that saucepan handles are positioned safely.

**Always** take extra care when cooking foods with a high sugar content eg. jam, as spillage will cause damage to the surface of the glass.

**Always** clean spills immediately (see Care and Cleaning).

**IMPORTANT** - As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full with fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.
8. Never allow excessive splashing of oil onto the hob.

**Safety requirements for deep fat frying**

In the unfortunate event of a chip pan fire:

1. Switch **Off** the electricity supply.  
**NEVER** attempt to move the pan - burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.
2. Smother flames with a fire blanket or damp cloth.  
**NEVER** use a fire extinguisher to put out a pan fire, as the force of the extinguisher is likely to tip the pan over.  
**NEVER** use water to extinguish oil or fat fires. When smothering the flames **DO ENSURE** that you **FACE** and **ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
3. After the fire has been extinguished **LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.**
4. If you fail to put the fire out, call the fire brigade immediately.

Set.	Hilite Burner
0	Off
1	To melt butter and chocolate.
2	To heat liquids.
3	
4	For creams and sauces.
5	
6	For cooking at the boiling point.
7	
8	For roasts.
9	
10	For boiling large pieces of meat.
11	
12	For frying.

Setting	Radiant Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

Always ✓	Never ✗
● Use good quality flat-based cookware on all electric heat sources.	● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands - they can cause overheating.
● Always ensure pans have clean, dry bases before use.	● Use utensils with skirts or rims e.g. buckets and some kettles.
● Ensure pans match size of heating area.	● Use badly dented or distorted pans.
● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	● Leave an element switched on when not cooking.
● Ensure pan handles are positioned safely and away from heat sources.	● Cook food directly on the ceramic glass.
● Always lift pans, do not drag.	● Drag or slide utensils, along the hob surface.
● Always use pan lids except when frying.	
● Deal with spillages immediately but with care.	

	Ceramic*
Aluminium	✓
Stainless steel with single layer copper base	✗
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper	✓
Enamelled steel	✓
Enamelled aluminium	✓
Enamelled based cast iron	✓ With Extra Care
Copper	✗
Toughened glass or ceramic / glass / pottery	Not Recommended
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓

**THE BEST COMBINATIONS**

This table is a general guide to the types of pan suitable for different types of hobs and cookers. Remember pans should be good quality, with smooth, flat bases. For any further information refer to manufacturers' instructions.

**PANS SHOULD**



Not be concave (bowed in)



Not be convex (bowed out)



Not be rimmed



Not be deeply ridged



But essentially Flat

**3 suitable 7 unsuitable**

**\*care should be taken when using any pans on these surfaces not to drag and cause scratching.**

# Grilling

**To operate the grill proceed as follows:**

- | Open the grill door.
- | Pre-heat the grill on setting 6 for approximately 5 minutes (see chart on guide to grilling).
- | Fix the grill pan handle securely in position. See below.
- | Food which only requires browning should be placed directly on/in the grill pan in the grill pan runner, or on the floor of the grill compartment. (the grill pan grid may be removed.)
- | Leave the control on setting 6 for toast, sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control to a lower setting after the initial sealing, on both sides, on setting 6. The thicker the food the lower the control should be set.

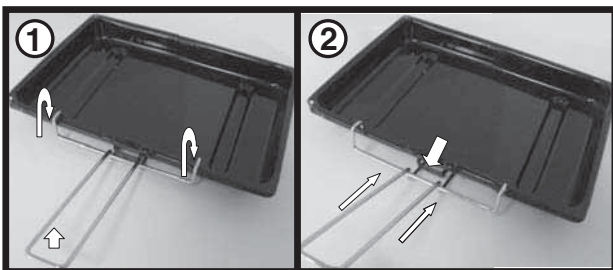
**Grill Pan Handle**

The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig .2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan.  
Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.

**Warning: Take care as the grill will be hot – always wear oven gloves. Always ensure that the grill pan is clean BEFORE use. Excess fat build up in the bottom of the pan could cause a fire hazard. Never line grill pan with foil.**



**GRILL CHART**

- Pre-heat the grill for 5 minutes on maximum control setting before grilling

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	4	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	4 for 4 mins. reduce to lower setting.	10 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	4 for 6-8 mins. reduce to lower setting.	20 - 30 mins.
Fish: fingers Whole Fillets	4	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in bread crumbs	3	15 - 20 mins.
Pre - Cooked potato products	3	15 - 20 mins.
Pizzas	3	12 - 15 mins. in the base of the grill pan.
Browning of food	4	8 - 10 mins. Dish placed directly on the shelf.

**Using The Grill - Thermostatic grilling**

**GRILLING CANNOT BE UNDERTAKEN WITH THE GRILL / TOP OEN DOOR CLOSED**

Never line the grill pan with aluminium foil.

DO NOT allow young children near to the cooker when it is in use as the surface gets extremely hot.

The oven / grill control is designed to operate the oven or grill depending on the position of the oven door. With the door in the open or grilling position, as shown, the door switch enables the grill to operate.

**NB The top door must be fully open when grilling**

With the oven door in the grilling position, heating of the grill is achieved by turning the control clockwise to the desired 'grill setting' by using the scale on the control knob 1 to 6.

Always pre heat the grill for 5 minutes on maximum (6) before use.

After use; turn the Top Oven / Grill control anti clockwise to the off (0) position.

## Top Oven - Conventional Cooking

The heat for conventional cooking in the top oven is provided by the grill element and the element under the floor of the oven. It is ideal for the slow cooking of cheaper cuts of meat in casseroles etc. but can also be used for small joints of meat up to 1.5kg (3lb). See cooking charts for temperatures and shelf positioning.

The top oven can be used either independently to cook small quantities of food or in conjunction with the main oven to provide additional cooking space.

**The shelf should be positioned on the first or second runner from the bottom.**

**To use the oven proceed as follows:**

- I Set the top oven control to the required temperature, the top oven light will come on and wait for the thermostat light to go off, indicating that the oven has reached the right temperature.
- I The food to be cooked should be placed in the centre of the shelf with a gap of at least 25mm (1in) between it and the grill element. This should avoid burning and ensure even cooking.
- I **Do not place food or dishes on the floor of the oven.**

**Plate warming in the top oven**

Plates and dishes placed on the floor of the top oven will be heated when the main oven is in use. When the main oven is not in use, for instance when a meal

is being cooked on the hob, place the plates and serving dishes on the shelf using the bottom runner and turn the top oven control to approximately 100 °C. A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

**WARNING: DO NOT put delicate items china or items which could be affected by heat into the oven.**

**NB The top door must be kept fully closed as much as possible when cooking**

Top oven temperatures

Thermostat position	TEMPERATURE
1	110
2	130
3	150
4	170
5	190
6	210
MAX	230

## Main Oven - Cookery Notes

This control switches on the main oven. To select Fan Cooking - Turn the control clockwise and select any temperature between 100°C and Max. As the control is turned the fan will start. The main oven light will immediately come on.

The thermostat light indicates that the main oven is heating. When it turns off, the temperature inside the oven has reached the setting made with the thermostat knob. At this point, the light will turn on and off as the oven maintains the temperature at a constant level.

The fan and the oven interior light will remain on throughout cooking. The main oven thermostat light will come on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.

The heat for fan cooking in the main oven is provided by an element situated at the back of the oven, around the fan.

Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for pre-heating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.

**To use the oven proceed as follows:**

The shelves should be evenly spaced. To avoid unnecessary cleaning, shelves which are not in use should be removed from the oven.

Set the main oven control to the required temperature. Pre-heating is not normally necessary, but some foods such as bread, scones and Yorkshire pudding do benefit from being placed in a hot oven (see cooking charts).

Place the food to be cooked in the centre of each shelf to allow for even air circulation around the food.

# Oven Cooking Charts - Top Oven

## - Baking, Meat

EN

Baking	Top Oven Cooking			
Food	Pre-heat	Temperature C	Time in mins.	Position in Oven
Scones	Yes	210/220	10- 15	Runner 2 from bottom of oven.
Small Cakes	Yes	180/190	20- 25	Runner 2 from bottom of oven.
Victoria Sandwich	Yes	170/180	20- 30	Runner 2 from bottom of oven.
Sponge Sandwich (fatless)	Yes	180/190	20- 25	Runner 2 from bottom of oven.
Swiss Roll	Yes	200/210	10- 15	Runner 2 from bottom of oven.
Semi-rich Fruit cakes	Yes	150/160	60- 75 7 inch	Runner 1 or 2 from bottom of oven
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 from bottom of oven.
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven.
Yorkshire Pudding	Yes	190/200	30- 40	Runner 2 from bottom of oven.
Individual Yorkshire Puddings	Yes	200/210	20- 30	Runner 2 from bottom of oven.
Milk Pudding	Yes	140/150	90- 120	Runner 1 from bottom of oven.
Baked Custard	Yes	150/160	40- 50	Runner 1 from bottom of oven.
Bread	Yes	200/210	30- 45	Runner 1 from bottom of oven.
Meringues	Yes	100	150- 180	Runner 2 from bottom of oven.

Top Oven Cooking				
Meat	Pre-heat	Temperature C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)	
Casserole	Yes	150	2-2½ hrs	

Note: If soft margarine is used for cake making, temperatures recommended by followed. Temperatures recommended in this chart refer to cakes made with block margarine only.

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60 C      Lamb: 80 C      Poultry: 90 C  
 Medium: 70 C      Pork: 90 C  
 Well Done: 75 C      Veal: 75 C

# Oven Cooking Charts - Main Oven

## - Baking, Meat

EN

Baking	Fan Oven Cooking		
Food	Pre-heat	Temperature C	Time in mins.
Scones	Yes	210/220	9- 12
Small Cakes		170/180	15- 25
Victoria Sandwich		160/ 170	20- 25
Sponge Sandwich (fatless)	Yes	170/190	15- 20
Swiss Roll	Yes	190/200	12- 15
Semi-rich Fruit cakes		140/ 150	60- 75 7 inch
Rich Fruit Cakes		130/140	Depending on size
Shortcrust Pastry		190/200	Dependent on use
Puff Pastry		190/200	Dependent on use
Yorkshire Pudding	Yes	180/190	30- 45
Individual Yorkshire Puddings	Yes	190/200	20- 25
Milk Pudding		130/140	105- 135
Baked Custard		140/ 150	40- 50
Bread	Yes	200/ 210	45- 50
Meringues		80- 90	180- 240

Fan Oven Cooking			
Meat	Pre-heat	Temperature C	Time (approx.)
Beef	No	160/ 180	20- 25 mins per 450g (1lb) + 20 mins extra
Lamb	No	160/ 180	20- 30 mins per 450g (1lb) + 25 mins extra
Pork	No	160/ 180	25- 30 mins per 450g (1lb) + 25 mins extra
Veal	No	160/ 170	25- 30 mins per 450g (1lb) + 25 mins extra
Chicken/ Turkey up to 4kg (8lb)	No	160/180	18- 20 mins per 450g (1lb) + 20 mins extra
Turkey 4 to 5.5kg (8 to 12lb) over 5.5kg (12lb)	No		13- 15 mins per 450g (1lb) at 150/160°C allow 12 mins per 450g at 150°C
Casserole	No	140- 150	1½ - 2 Hrs

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine only.

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60 C      Lamb: 80 C      Poultry: 90 C  
 Medium: 70 C      Pork: 90 C  
 Well Done: 75 C      Veal: 75 C



# Using The Main Oven for other Functions

## 'S' SLOW setting

"Slow" cook is identified as 'S' on the oven temperature scale. This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

**DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.**

## Advantages of "SLOW" cooking are:

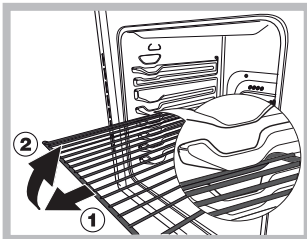
The oven stays cleaner because there is less splashing.  
Timing of food is not as critical, so there is less fear of overcooking.  
Inexpensive joints of meat are tenderised.  
Fully loading the oven can be economical.  
Cooking times can be extended in some cases by up to 2 hours.

## Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select 'S' (Slow Cooking Temperature) by turning Main Oven Temperature Control clockwise ensuring the oven door is fully closed.

## Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once**.



**WARNING!** The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven.(1) As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

## Points to consider when preparing food for "SLOW" cooking:

EN

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4 lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a meat tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover food first with foil and then the lid to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be checked from time to time.

# Care and Cleaning

EN

## Cleaning the glass door with 3 panels

### TOP OVEN DOORS



**1.**

Open the door fully.  
Removing the retaining bar depress carefully the clips on both sides of the bar. Pull the trim up gently until the retainer is released.



**2.**

Carefully slide the first inner glass towards you, taking care not to allow the glass to fall.



**3.**

Repeat the same procedure with the next glass.  
Now the external glass panel can be washed.

**Ensure the glass panel is not subjected to any sharp mechanical blows.** Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

**Oven must not be operated with inner door glass removed.**

**4.**

To reassemble the oven doors proceed with inserting the glass panels in the reverse order, pushing gently every panel directly into the liners, so that the warning sign printed on the glass is correctly legible.

# Care and maintenance

EN

**TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.**

**Do not use steam cleaning equipment.**

**Use protective gloves during all operations.**

**Carry out the required operations when the oven is cold.**

**Disconnect the appliance from the power supply.**

**Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.**

## EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Dry them with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

## INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- Clean the glass in the door with a suitable liquid detergent.

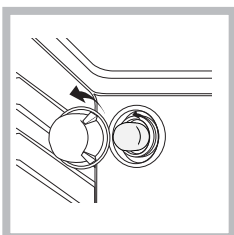
## CERAMIC HOB

To reduce the amount of cleaning always ensure that the hob and cooking utensils are clean and dry before use. Regular use of cleaner conditioner is recommended for proper care and protection of the hob surface. Apply conditioner before using the hob for the first time. It contains a mild cleaning agent, so that subsequent applications may clean off soil and apply a protective film at the same time. For stubborn stains or heavy soiling use any of the following materials, and finish off with conditioner.

- Cif, non-scratch scouring cream.
- Liquid Gumption Kitchen Cleanser.
- Special Powder Cleanser.

## REPLACING THE LIGHT

- 1.** Disconnect the oven from the power supply.
- 2.** Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



- 3.** Reconnect the oven to the power supply.

## ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

## INSPECTING THE OVEN SEALS

Check the door seals around the oven periodically. If the seals are damaged, please contact your nearest Authorised After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

## CATALYTIC PANELS (SOME MODELS ONLY)

Special catalytic panels facilitate the cleaning of the cooking compartment thanks to their special self-cleaning coating, which is highly porous and able to absorb grease and grime.

Please note: Using corrosive or abrasive cleaning agents, stiff brushes, pan scourers or oven sprays could damage the catalytic surface and compromise its self-cleaning properties.

Please contact our After-sales Service if you require replacement panels.

Note: Use 25 W/230 V type E14

The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

Light bulbs are available from our After-sales Service.

- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

# Care and maintenance

EN

## Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save a substantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.
- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the “delay cooking” option will make it easier to save money by moving operation to cheaper time periods.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.
- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption
- Use purely flat pots and pans
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

## Assistance

### Please have the following information handy:

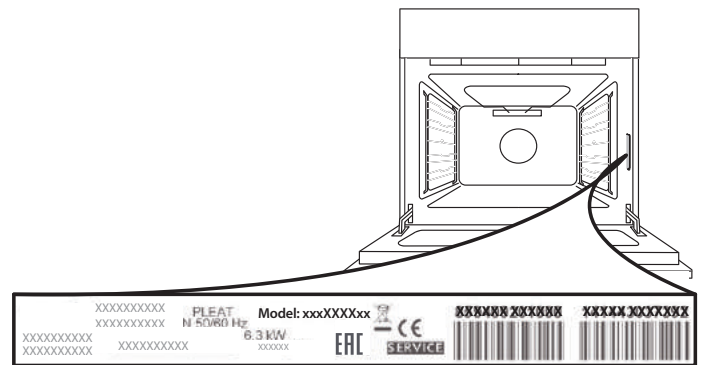
- The appliance model (Mod.).
- The serial number (S/N).

This information can be found on the data plate located on the appliance and/or on the packaging.

## AFTER-SALES SERVICE

To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

- a brief description of the problem;
- the exact model type of your product;
- the assistance code (the number following the word SERVICE on the identification plate attached to the product, which can be seen on the inside edge when the oven door is open);
- your full address;
- a contact telephone number.



Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

Please refer to the enclosed warranty leaflet for more information on the warranty.

# Cooking Results Not Satisfactory?

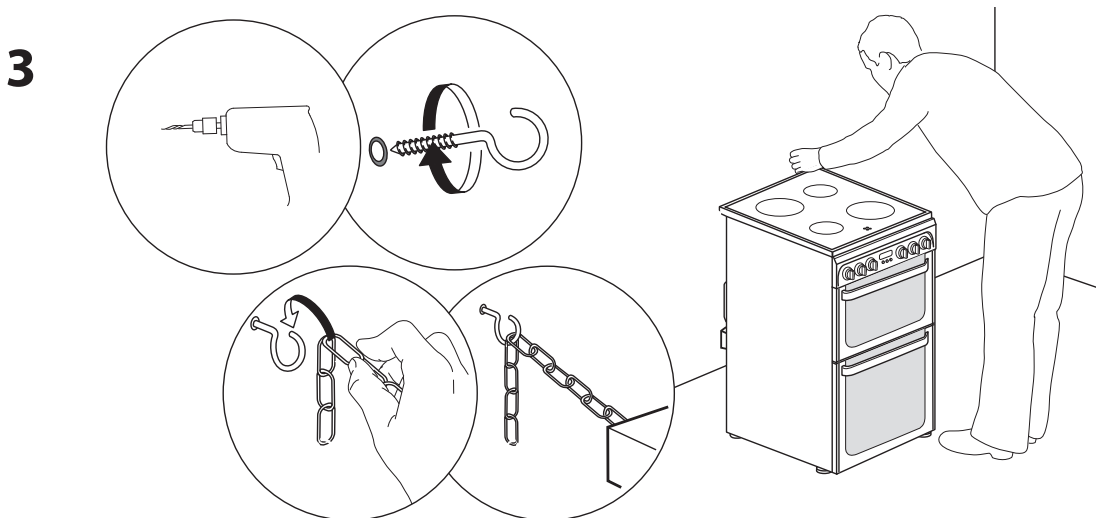
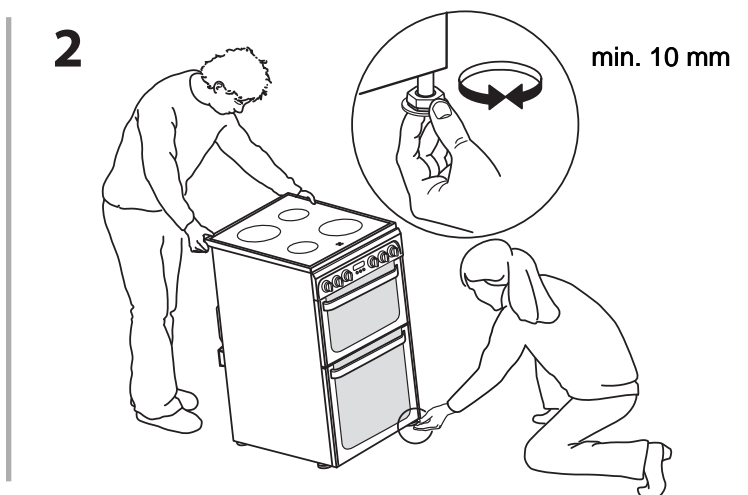
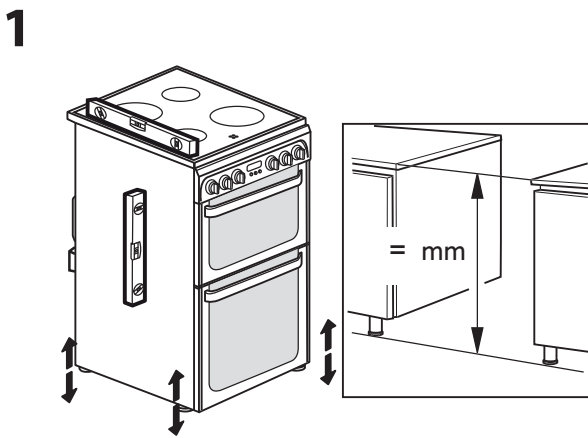
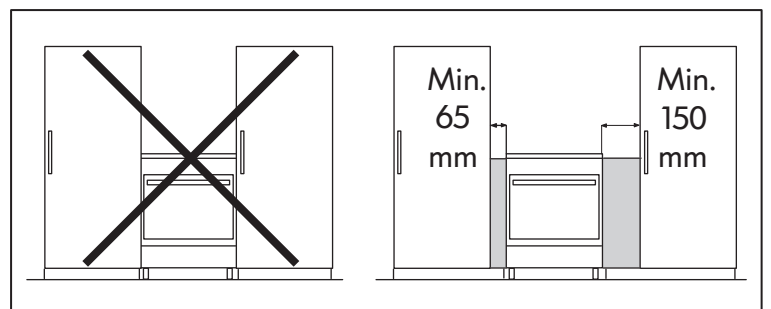
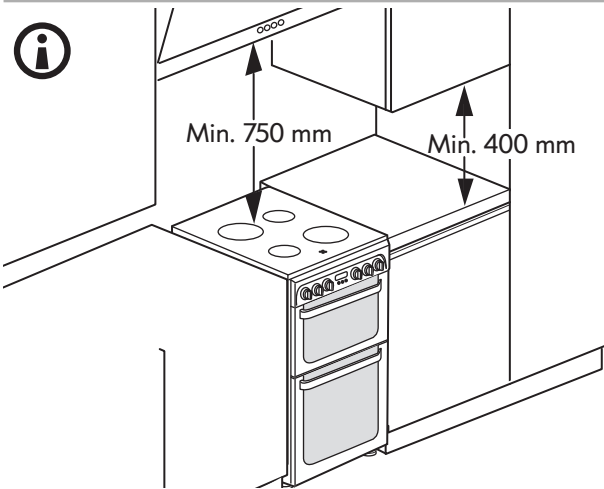
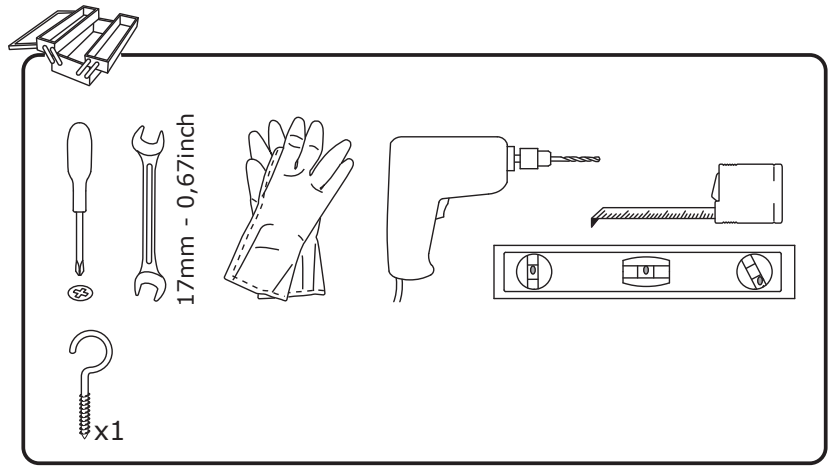
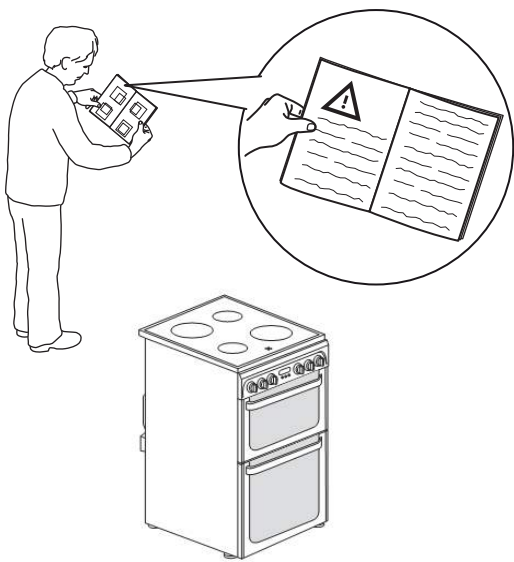
Problem	Check	EN
<b>Grilling</b> Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.	
Fat splattering	Ensure that the grill is not set to too high a setting.	
<b>Baking (General)</b> Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.	
Sinking of cakes	Sinking of cakes The following may cause cakes to sink: 1. Preheating of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (use the all-in-one method). 4. If using soft margarine use the all-in-one method	
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 56mm (2¼ins) in height.	
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes', for correct sizes). 2. Over loading of oven and always ensure even air gaps around baking tins. 3. Placed into pre-heated oven. (See oven temperature charts)	
<b>Top Oven Baking:</b> Uneven cooking front to back	Ensure the cooking utensil is positioned centrally under the grill element.	
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.	
Overcooking	Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.	
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 300x225mm (12ins x 9ins). Only cook one item at a time to avoid overloading the oven.	

# Something Wrong with your Cooker?

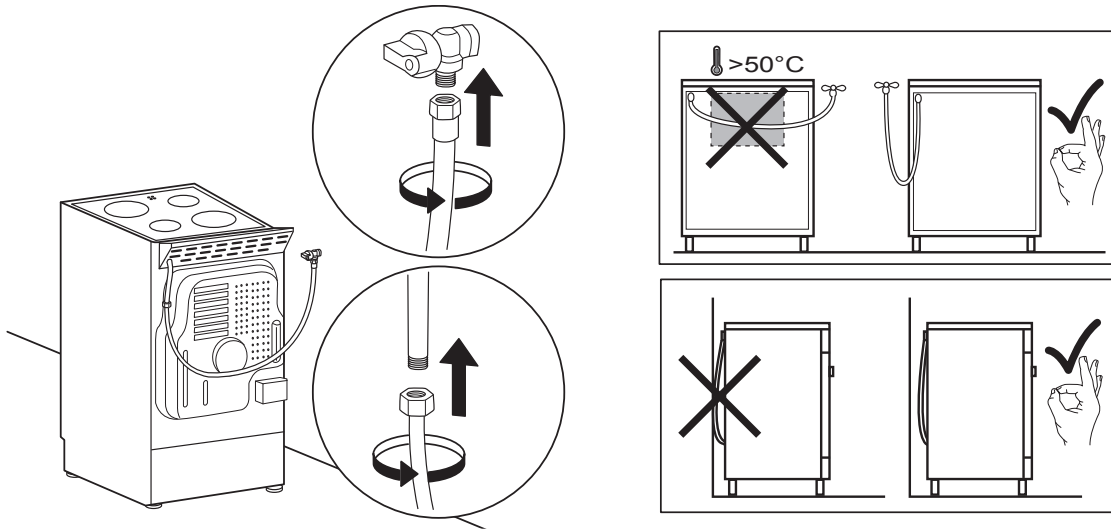
EN

Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

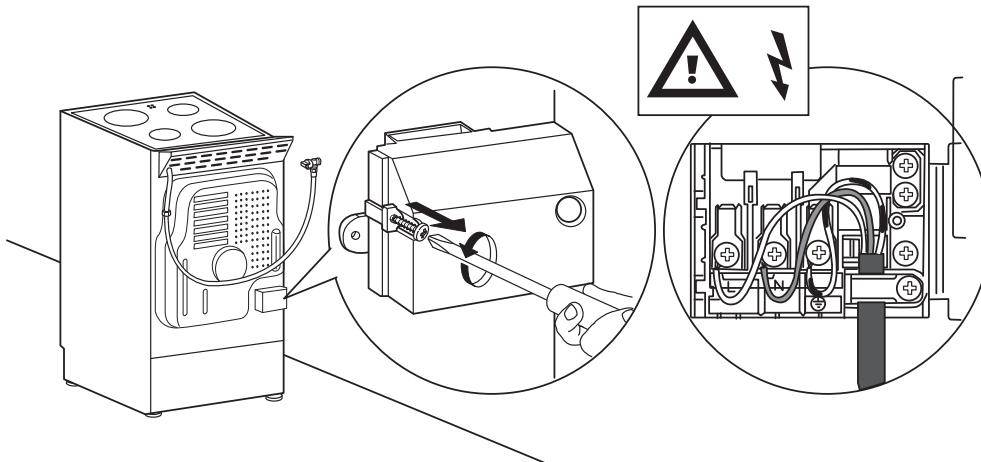
Problem	Check
Slight odour or small amount of smoke when grill / oven used for first time	This is normal and should cease after a short period.
Nothing works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the wall cooker socket is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Top Oven and Grill do not work... Main oven works	Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven is now operating.
Grill does not work	Ensure that the grill control is turned on.
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and <u>not</u> a fault.
Timer is showing '0.00'	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book.
Timer buzzer operates continually	To cancel the audible tone: - press the manual button once. - press the minute minder button once.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.



4



5



6

