

Instructions booklet

**BUILT-IN MULTIFUNCTION
DOUBLE OVEN**



English, 2

DN62X AUS

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Installation

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Please read these instructions fully.

ENSURE THAT THE OVEN IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.

Where to put your oven

1. Your oven should not be located adjacent to a gas hob/heater or eye level grill as flames from the burners could cause damage to your oven.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook before using your oven for the first time including the "Always" and "Never".

Electrical Requirements

- For your own safety, we recommend that your cooker is installed by a competent person - such as one who is registered with NICEIC (National Inspection Council for Electrical Installation Contracting). The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

WARNINGS

- **INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**
- **THIS APPLIANCE MUST BE EARTHED.**
- **BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.**
- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3 mm in all poles placed in a readily accessible position adjacent to the unit.
- The maximum loading for your oven is 5.3kW.
- If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:
 - i) The connector unit must not project from the wall more than 25 mm.
 - ii) The top of the connector must not be more than 350 mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

Electrical connections

- Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections. This appliance conforms to EN55014 regarding suppression of Radio and Television reception interference. Where a double oven is used a 32 amp double pole control switch should be used to feed the unit using a suitable rated cable. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to B.S. 6004.
- Where a hob is fitted adjacent to an oven then a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to B.S. 6004.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS.

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 appliance 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

To help remove the 'new' smell, heat up the empty ovens to maximum temperature for a minimum of two or three hours, keeping the oven doors closed. 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.



This appliance conforms with the following European Economic Community directives:

- 2006/95/EC of 12/12/06 (Low Voltage) and subsequent modifications;
- 2004/108/EC of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 93/68/EEC of 22/07/93 and subsequent modifications.
- 2002/96/EC

Technical Characteristics

Top Oven

Usable Volume: 35 Litres

ENERGY LABEL - Top Oven

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for
Natural convection Class

heating mode: Conventional

Main Oven

Usable Volume: 68 Litres

ENERGY LABEL - Main Oven

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for
Natural convection Class

heating mode: Fan Oven

Voltage and Frequency

230-240V~ 50Hz

Installation

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Ensure that the electricity supply is turned off before installing your appliance.

IMPORTANT

DO NOT LIFT OVEN BY THE DOOR HANDLES.

This equipment is designed specifically for domestic purposes and Hotpoint Limited cannot accept responsibility if used for any other type of application.

All electrical installations must be carried out by a NICEIC registered installer.

WARNING: THIS APPLIANCE MUST BE EARTHED.

1. General

The appliance is designed for mounting at a safe level into an open housing which must be secured to the backing wall.

2. Oven Unit Housing Cabinets

- The oven unit housing cabinet dimensions must comply with Fig. 4.
- An air gap of 50 mm minimum must be provided at the rear of any top or bottom cupboards or shelves. (See Fig. 1).
- Ventilation must be unobstructed, ie. From adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions shown overleaf.
- The air gap at the rear allows the warmed air to pass out of the inner cabinet space, but where it is intended to fit cupboards above the oven unit to ceiling height it is essential that the warmed air is exhausted through the front of the cabinet Fig. 1.
- If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain, the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resistant and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

3. Final Installation

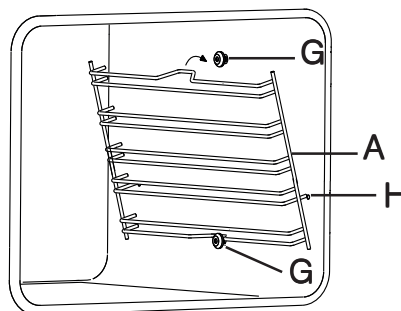
- Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- Correct any unevenness by placing wooden packing under the bottom of the cabinet. Make sure that the cabinet rests firmly on the cabinet floor without rocking.
- Before the oven is fitted, the cabinet must be firmly secured to the backing wall for stability.
- The oven unit should now be lifted (by 2 adults) into the cabinet and pushed fully home.
- Finally the oven unit must be secured to the cabinet by means of the four pozi wash head screws, two through each side trim.
- **REMOVE ALL PACKING MATERIAL FROM THE GRILL AND OVEN INTERIOR.**

List of Loose Items

4 x Pozi Wash Head No. 6 x 15mm screws.

Fitting the guide rails

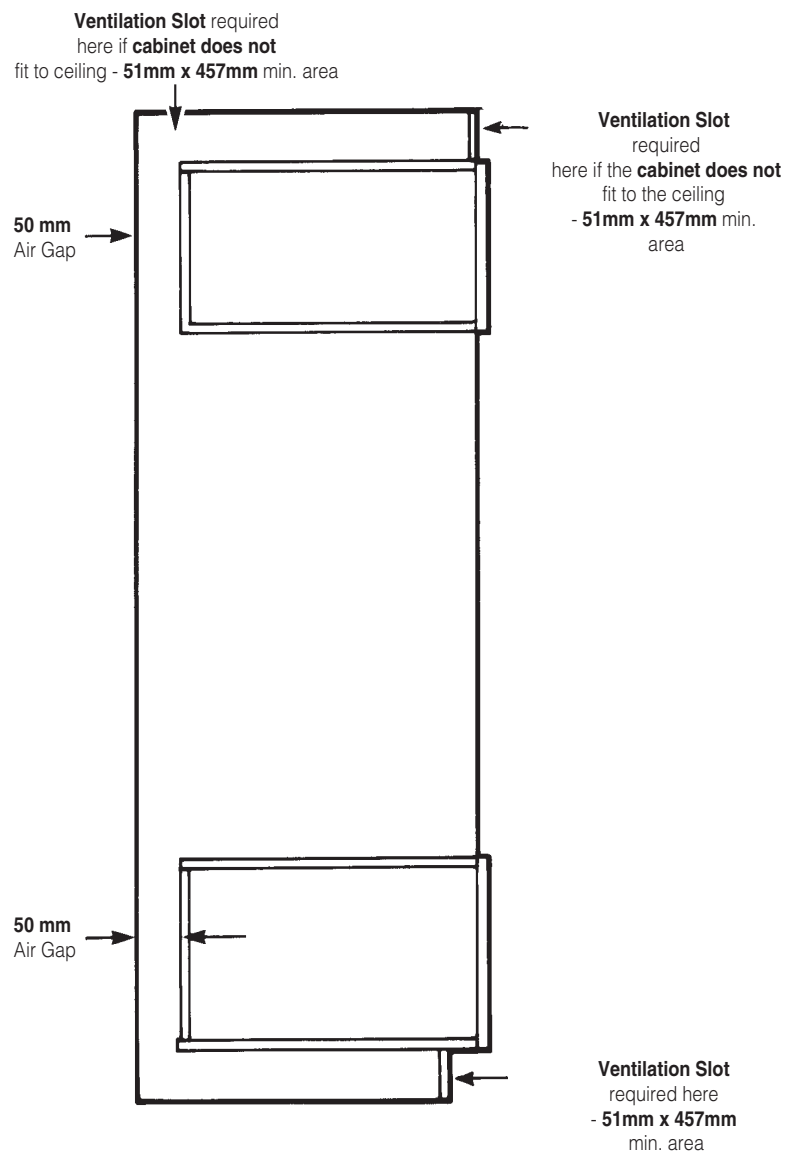
For the sake of re-fitting the guide-rails of the oven e.g. after cleaning, begin with the lower holes on the right side and the upper holes on the left side. Insert the two pins "H" into the holes provided and fit the support "A" between the two plugs "G"

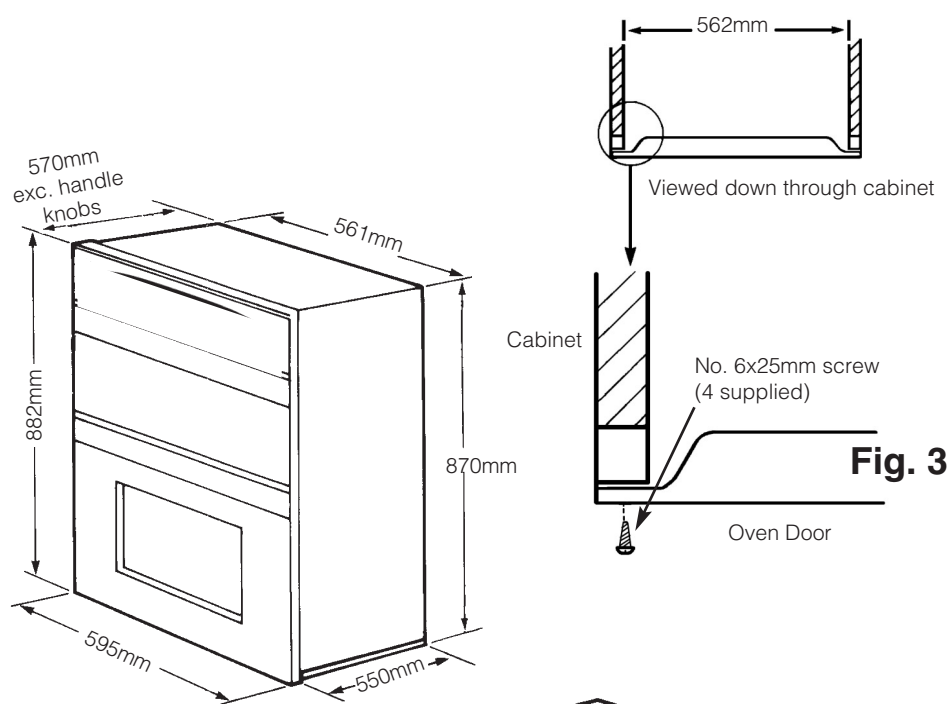
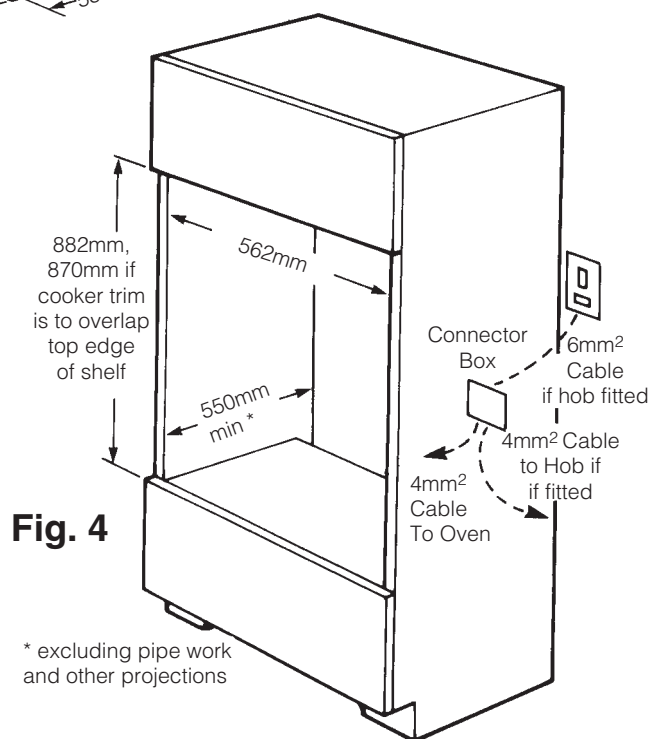


Installation Diagrams

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Fig. 1



**Fig. 2****Fig. 4**

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed. PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Always make sure you remove all packaging and literature from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry, good quality oven gloves when removing items from the oven/grill.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing utensils from the top oven when the main oven is in use as the contents may be hot.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**

SAFETY ADVICE

IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

Never

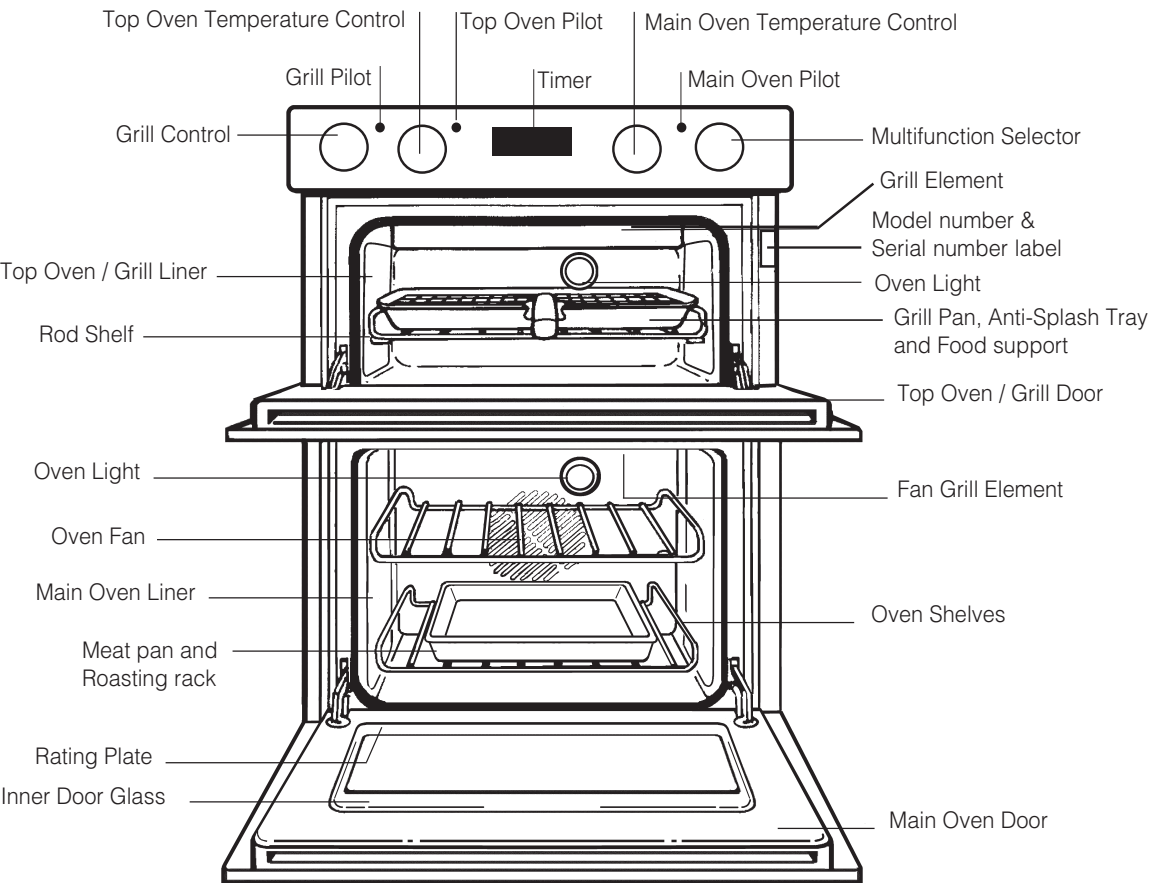
- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never operate the grill with the door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on the oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never allow children to play with the appliance controls.
- Never use 'steam cleaners'.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING** - Accessible parts may become hot during use. To avoid burns young children should be kept away.

Description

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Features

! Do not touch the glass doors when the oven is in use as these areas can become hot.



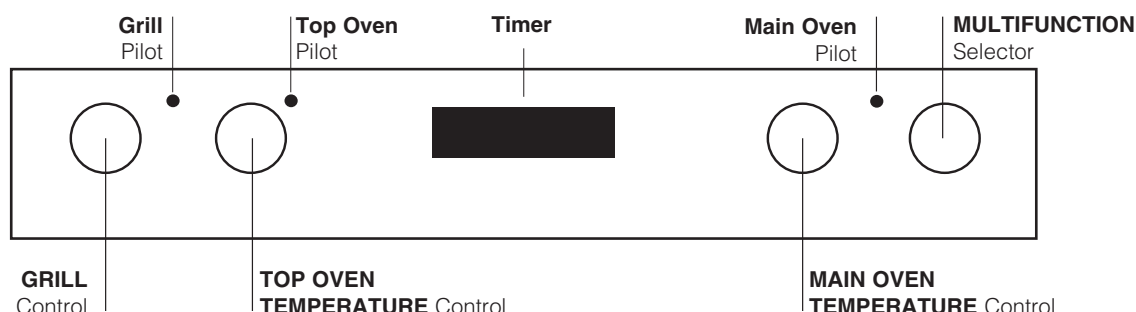
! NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result.

Temperature Conversion Chart

The chart gives details of comparisons of oven settings for gas, conventional ovens and fan ovens in degrees °F and °C

Gas Mark	Conventional Oven		Fan Oven
	°F	°C	°C
½	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

The Controls



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! Before using your oven in the ordinary way, ALWAYS make sure that the timer has been set to MANUAL operation. Unless this is done, the main oven cannot heat up. Before seeking assistance, make sure this is done (see Timer Operation).

The **MAIN OVEN TEMPERATURE** control: This is used in addition to the **MULTIFUNCTION** selector, which is used for the functions: fan oven, fan grill, half grill and full grill and conventional oven. Turn the control clockwise to set the oven thermostat to the required temperature.

The **Main oven pilot** light is used to signal that the temperature is set correctly and the multifunction selector control is set to a suitable function. This light will remain on until the oven reaches the required temperature. It will then cycle on and off as the thermostat maintains control of the main oven temperature.

The **TOP OVEN TEMPERATURE** control: This is used to set the required temperature for the top oven.

The **Top oven pilot** light is used to signal that the top oven temperature is selected. This light will remain on until the oven reaches the required temperature. It will then cycle on and off as the thermostat maintains control of the top oven temperature.

The **GRILL** control is used to select variable heat control of FULL grill (both elements on together) or HALF grill (single left hand grill on only). Turn the control to the required setting Min (1) - Max (4), clockwise for FULL grill, anti-clockwise for HALF grill.

The **Grill pilot** is used to signal that the grill element has been switched on

The **COOLING FAN** will blow a gentle flow of air below the control panel when any control is used.

In some instances the fan continues after switching the control off. This is to help keep the control panel and knobs cool.

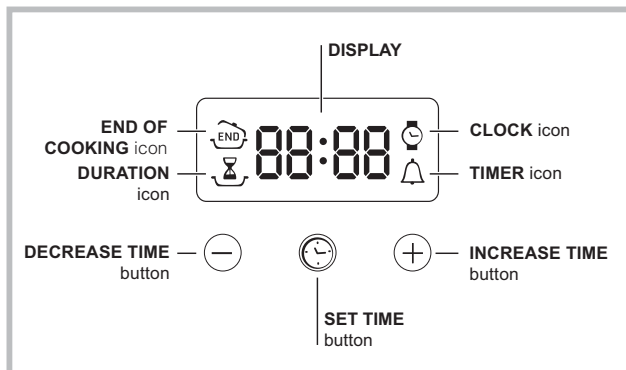
! After use always return the controls to their OFF position "O".

The **MULTIFUNCTION** selector is used when operating the main oven. Many of the functions will also require you to set the **MAIN OVEN TEMPERATURE** before the oven will heat up. Turn the **MULTIFUNCTION** selector control knob in either direction to the required function:

- Off 'O': with the selector in this position the main oven will not heat up. The timer will still operate.
- 'Fan oven': The oven fan and a rear element are controlled when this function is selected. Use the main oven temperature control to set the required temperature.
- 'Conventional oven': The top and base elements are controlled when this function is selected. Use the main oven temperature control to set the required temperature.
- 'Half grill': The left hand grill elements are controlled when this function is selected, only the left hand side of the grill will be on. Use the main oven temperature control to set the required temperature.
! Oven door must be fully open for grilling.
- 'Full grill': Both grill elements are controlled when this function is selected, all the grill will be on. Use the main oven temperature control to set the required temperature.
! Oven door must be fully open for grilling.
- 'Fan grill': The oven fan and fan grill element are controlled when this function is selected. Use the main oven temperature control to set the required temperature.
! Oven door must be closed for fan grilling.
- 'Fan only': The oven fan will operate when this function is selected.
! The main oven temperature control must be set to the Off 'O' position.
- 'Light only': This function switched on the oven light only.

The electronic programmer

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! The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven, it is possible to use the other oven only during the same automatic cooking programme.

! NEVER operate the grill when the ovens are set to cook automatically because the oven cavity can become warm and this may cause bacterial growth in food.

Setting the clock




! The clock may be set when the oven is switched off or when it is switched on, provided that the end time of a cooking cycle has not been programmed previously.

After the appliance has been connected to the mains, or after a blackout, the  icon and the four numerical digits on the DISPLAY will begin to flash.

1. Press the  button several times until the  icon and the four digits on the display begin to flash.
2. Use the “+” and “-” buttons to adjust the time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
3. Wait for 10 seconds or press the  button again to finalise the setting.

Setting 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 three digits on the display begin to flash.
2. Use the “+” and “-” buttons to set the desired time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.
The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

Programming cooking






! A cooking mode must be selected before programming can take place.

Programming the cooking duration

1. Press the  button several times until the  icon and the three digits on the DISPLAY begin to flash.
2. Use the “+” and “-” buttons to set the desired duration; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.
4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop the buzzer and turn all control knobs to 0 position..
 - For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.


Setting the end time for a cooking mode

! A cooking duration must be set before the cooking end time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the  button until the  icon and the four digits on the DISPLAY begin to flash.
3. Use the “+” and “-” buttons to adjust the cooking end time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
4. Wait for 10 seconds or press the  button again to finalise the setting.
5. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop it.
Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.
 - For example: It is 9:00 a.m. and a duration of 1 hour has been programmed. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

Cancelling a programme

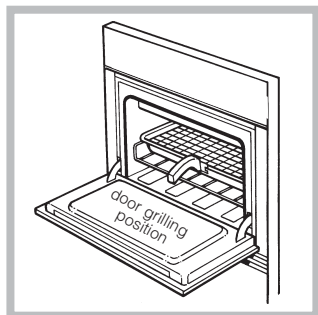
To cancel a programme:

- press the  button until the icon corresponding to the setting you wish to cancel and the digits on the display are flashing. Press the “-” button until the digits 00:00 appear on the display.
- Press and hold the “+” and “-” buttons; this will cancel all the settings selected previously, including timer settings.

Top Oven

Grilling in the Top Oven

! Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.



! Grilling should NOT be undertaken with the grill/top oven door closed.

The grill control provides variable heat control of the grill element.

The grill regulator is designed to provide variable heat control of either the twin grill elements on together (FULL grill) or the single left-hand grill element only (HALF grill), depending on which mode you select:

- To select FULL grill, turn the Grill control to the right (clockwise) to the required setting.
- To select HALF grill, turn the Grill control to the left (anti-clockwise) to the required setting.

Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

- After use, always return the Grill control to the OFF position.

! Never line the grill pan with aluminium foil.

! Care should be taken when removing the grill pan during or directly after use.

! The grill must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.

Grill Procedure

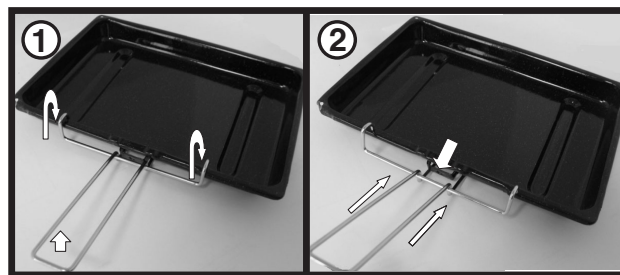
- Ensure oven timer is set to Manual.
- Pre-heat the grill at setting 4 (MAX) for approximately 1 minute.
- When toasting/grilling, the rod shelf is placed in either the second or third runner position from base. The grill pan is placed on the shelf and pushed back as far as possible to correctly position it under the grill element.
- Leave the control at 4 for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 4. The thicker the food, the lower the control should be set.

Using the grill pan kit

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.



Top Oven - Grill Chart

Food	Pre-heat for one minute:	Shelf position, from the base of the oven:	Setting:	Approximate cooking time:	Pan to be used:
Toasting of Bread Products	Setting MAX 4	3 or 2	Setting MAX (4)	3 - 5 minutes	Grill pan and food support
Small cuts of meat: Sausage, Bacon	None	3 or 2	Setting MAX (4) for 4 minutes then reduce to lower setting	10 - 15 minutes	Grill pan, antisplash tray and food support
Chops, Gammon steaks etc:	None	2	Setting MAX (4) for 6 - 8 minutes then reduce to Setting 2 or 3	25 - 30 minutes	Grill pan, antisplash tray and food support
Fish: Whole Fillets Fingers	None None None	2 3 3	Setting MAX (4)	6 - 8 minutes 10 - 15 minutes 10 - 15 minutes	Grill pan and food support
Pre-cooked potato products	None	3 or 2	Setting MED (2) MAX (4)	10 - 12 minutes	Grill pan and food support
Pizzas	None	3 or 2	Setting MED (2) MAX (4)	10 - 12 minutes	Grill pan and food support
Browning of food: eg. Cauliflower Cheese	Setting MAX 4	3 or 2	Setting MAX (4)	5 - 10 minutes	Dish placed directly on the shelf

Cooking in the Top Oven

Conventional cooking

! Do not place items (food or utensils) directly onto the floor of the oven.

The Top Oven can be used to cook small quantities of food or used in conjunction with the Main Oven to provide additional cooking space so often necessary when entertaining.

The oven is designed so that the grill element operates at a reduced heat output (element will not glow), combined with a heating element situated underneath the floor of the oven.

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf directly beneath the element.

(As a guide, the front of the utensil should be approximately 100 mm/4 in from the front of the shelf.)

There are two cooking positions, with the shelf placed on either runner 1 or 2 (from the base of the oven).

There should always be at least 25mm (1 in) between the top of the food and the grill element.

! Do not use utensils larger than 300mm x 230mm (12in x 9in). Larger utensils should be used in the Main oven.

Operation

To heat the oven, turn the Top Oven Temperature control clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended (see Top Oven Temperature Charts).

The Top Oven pilot light will immediately come on and remain on until the oven reaches the required temperature.

The pilot light will then automatically go off and on during cooking as the thermostat maintains the correct temperature. If the pilot light does not come on when the control knob is turned, check that the oven timer is set to Manual (see 'Timer Operation').

Cooking Meat and Poultry in the Top Oven

The Top Oven is most useful for the longer slower cooking required for cheaper cuts of meat - casserole cooking, pot roasting, braising etc. Small joints of meat up to 1.5 kg (3 lb), or poultry, up to 3.6 kg (8 lb) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Larger joints of meat, and poultry weighing more than 3.6 kg (8 lb), should be roasted in the Main Oven.

! Do not use the Main Oven meat pan or the grill pan as a meat pan in the Top Oven as air circulation will be seriously restricted.

Top Oven as a Warming Compartment for Plates and Dishes.

Place the plates and dishes on the shelf, which has been positioned in runner 1 and turn on the Top Oven temperature control to 100°C for 10 - 15 minutes.

! DO NOT use the grill control.

Oven Temperature Charts - Meat

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 Cooking	Yes	150	2-2½ hrs	
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

Fan Oven				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	Runner 1 from bottom of oven.
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)	No		13-15 mins per 450g (1lb) at 150/160°C	
Turkey 4 to 5.5kg (8 to 12lb)			allow 12 mins per 450g (1lb) at 150°C	
Casserole Cooking	No	140-150	1½ - 2 hrs	
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 Temperature Charts - Baking

Baking	Top Oven Cooking			
Food	Pre-heat	Temp. °C	Time in mins.	Position in Oven
Scones	Yes	210/200	10-15	Runner 1 from bottom of oven
Small Cakes	Yes	180/190	20-25	Runner 1 from bottom of oven
Victoria Sandwich	Yes	170/180	20-30	Runner 1 from bottom of oven
Sponge Sandwich (Fatless)	Yes	180/190	20-25	Runner 1 from bottom of oven
Swiss Roll	Yes	200/210	10-15	Runner 1 from bottom of oven
Semi-rich Fruit Cake	Yes	150/160	60-75 7 inch	Runner 1 from bottom of oven
Rich Fruit Cake	Yes	130/140	Dependent on size	Runner 1 from bottom of oven
Shortcrust Pastry	Yes	190/200	Dependent on recipe	Runner 1 from bottom of oven
Puff Pastry	Yes	200/210	Dependent on recipe	Runner 1 from bottom of oven
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven
Individual Yorkshire Pudding	Yes	200/210	20-30	Runner 2 from bottom of oven
Milk Pudding	Yes	130/140	90-120	Runner 1 from bottom of oven
Baked Custard	Yes	140/150	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 1 from bottom of oven

Baking	Fan Oven		
Food	Pre-heat	Temperature °C	Time (in minutes)
Scones	Yes	210/220	8 - 10
Small Cakes	No	170/180	15 - 20
Victoria Sandwich	No	160/170	20 - 25
Sponge Sandwich (Fatless)	Yes	170/190	15 - 20
Swiss Roll	Yes	180/200	12 - 15
Semi-rich Fruit cakes	No	140/150	75 - 90
Rich Fruit Cakes	No	130/140	Depending on size
Shortcrust Pastry	No	190/200	45 - 50
Puff Pastry	No	190/200	Depending on use
Yorkshire Pudding	Yes	180/190	40 - 50
Individual Yorkshire Pudding	Yes	190/200	20 - 25
Milk Pudding	No	130/140	105 - 135
Baked Custard	No	140/150	40 - 45
Bread	Yes	200/210	45 - 50
Meringues	No	70/90	180 - 240

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.

Main Oven - Fan Grilling

Fan grilling is a combination of heat from the grill element and the oven fan circulating the hot air around the food.

Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door left closed.

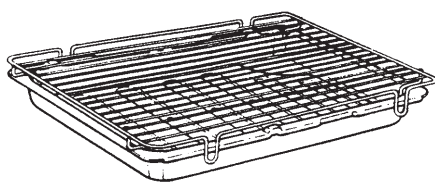
If required, fan grilling can be timed using the Oven Auto timer.

Follow the timer instructions before selecting fan grill and the required temperature.

! If Manual fan grilling is required always ensure the timer is set to Manual.

Operating Instruction

1. Open the oven door.
 2. Select the correct shelf position, as stated in the chart (see Fan Grilling Roasting Chart).
 3. Turn the selector switch to the Fan grill position.
 4. Turn the oven thermostat control to the required temperature (see Fan Grilling Roasting Chart).
 5. Position the meat pan centrally under the grill elements.
 6. Close the oven door.
 7. After use always return both controls to the off position.
 8. If the oven timer was used, reset to manual.
- As with the fan oven cooking there is no need to pre-heat the oven - yet another economy feature. Also you can cook more than one thing at a time - even up to 4 small chickens.



Meat pan and roasting rack

Temperatures

These will be similar to those used for the more traditional form of roasting but the guide will give you an indication of which temperature to set the Thermostat.

! Remember that because of the way the oven is heated this is a more economical way of roasting.

General Recommendations

Most types of meat and poultry cooked by this method will have an all over brownness and crispness on the outside. The only exceptions are very lean joints, such as veal, which, because of its low fat content, is better cooked using conventional heating.

1. Always place the pan on the shelf position recommended (see Fan Grilling Roasting Chart).
2. There is no need to preheat the oven before cooking and all fan grilling should be carried out with the oven door closed, this saves energy. The cooking temperatures and times are calculated from a cold oven.
3. After rinsing and drying meat, place on the food roasting support rack over the pan supplied.
4. Position meat in oven as recommended in the roasting chart.
5. Fan grilling is ideally suited for cooking all types of poultry and larger joints of meat (e.g. stuffed, rolled joints and legs of pork and lamb). Results will be as if you had cooked the food on a rotisserie. If you use frozen meat or poultry it must be completely defrosted before it is cooked.
6. When cooking a joint always grill it with the fat side uppermost in order to crisp it. For bigger joints or where there is little bone, grill at the lower temperature given in the chart (see Fan Grilling Roasting Chart) and cook for a longer time per kg.
7. When cooking any type of poultry, start grilling the underside uppermost and turn breast uppermost about a third to halfway through the cooking period. If cooking stuffed poultry allow slightly longer cooking time.

Main Oven - Fan Grilling Roasting Chart

GB

Shelf positions are counted from the base upwards ie: lowest shelf position is 1.

Type of Meat or Poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (mins)	Total Cooking Time (mins)	Tips
PORK Pork Chop - thick		170	25		Dependente on size	Season. Grill on shelf position 3. Turn over after 15 mins. Grill on shelf position 3 Turn after 15 mins. Score fat with sharp knife and rub on salt. Pork should always be thoroughly cooked. So overcook rather than undercook. Grill on shelf position 1.
Gammon Steaks		160	30		Dependente on size	
Pork - any type of joint	1.0	160-170	60-70	45	105-120	
	1.5	150-170	60-70	45	130-150	
	2.0	140-150	65-75	50	180-230	
	2.5	140-150	65-75	50	220-240	
	over 2.5	140	70-75	50	-	
LAMB Lamb chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 mins. Score fat. Season with pepper and rosemary. If you prefer the lamb pink choose the shorter time Grill on shelf position 1.
Lamb - any type of joint	1.0	160-170	30-40	45	78-88	
	1.5	160-170	35-40	45	90-110	
	2.0	150-160	35-45	50	120-140	
	2.5	150-160	40-45	50	150-170	
	Over 2.5	150	45-50	50	-	
BEEF Beef - joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0	170-180	40-50	20	60-70	Season. If joint preferred rare grill for the shorter time. If preferred well done grill for the longer time. Grill on shelf position 1.
	1.5	170-180	40-50	20	80-90	
	2.0	160-170	40-50	20	100-110	
	2.5	160-170	45-50	30	140-150	
	over 2.5	160	45-50	40	-	
CHICKEN	1.0	180	30	30	60	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1. Shelf 1.
	1.5	180	30	30	75	
	2.0	170	35	30	100	
	2.5	170	35	30	115	
	over 2.5	160-170	40	30	-	
Chicken joints	less than 1kg each	180	30	30	60	
DUCK	1.5	180	30	30	75	Dry thoroughly and lightly salt. Grill on shelf position 1.
	2.0	180	30	30	90	
	2.5	180	35	30	115-130	
GOOSE	up to 4	170-190	40	40	-	Can be stuffed. Grill on shelf position 1
	4-5	160-170	45	40	-	
TURKEY	up to 5	170	-	-	150-165	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.
	6 -8	150	-	-	165-175	
GAME Grouse	Any	170-180	30-50	-	-	Well hung meat will require less cooking time. grill on position 1.
Partridge	Any	170-180	40-50	-	-	
Pheasant	Any	170-180	40-50	-	-	
Beefburgers	450g(lb)	170	25mins per 450g (lb)		30	Shelf 3.
Sausages	450g(lb)	170	25mins per 450g (lb)			Shelf 3. Prick sausages before cooking.
Bacon	450g(lb)	170	25mins per 450g (lb)			Shelf 3. Roll up bacon before cooking. 4 pieces of steak, sausages, chops, bacon, tomatoes & mushrooms.
Mixed Grill		170				Cook sausages, chops, bacon for 10 mins. add steak, cook for further 20 mins.

Cooking in the Main oven - Fan only

! Do not turn the oven thermostat control on.
! Do not defrost meat or poultry by warming the food through.

The main oven has a fan only position which can be used to assist defrosting by circulating unheated air around the food. Time to defrost will depend on the type and size of the food and the room temperature. Time to defrost will depend on type and size of the food and the room temperature.

Operation

1. Turn the selector switch to the 'fan only' position.
2. After use always return the control to the Off position and close the oven door.

Foods ideally suited for fan defrosting (without heat) are those which are normally served cold, e.g. cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread croissants, fruit and many delicate frozen foods.

If fish, meat and poultry are to be "fan only" defrosted then where possible the items should be thin e.g. fish fillets, peeled shrimp, cubed or ground meat, sliced meat, thin chops, steaks or liver.

The items should be placed so the maximum amount of surface area is exposed to the circulating air and turned regularly to ensure even defrosting. Fan defrosting without heating is only suitable for meat and poultry joints up to a maximum weight of 1.8kg (4 lb).

It is important to wash both roast and cooking utensils before cooking immediately after defrosting.

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

Main Oven - Conventional Oven

The oven is heated by elements at the top of the oven and underneath the floor of the oven.

! Never line the shelves, floor or the sides of the oven with aluminium foil as overheating and damage may result.

! Food should not be placed on the floor of the oven.

Operation

1. Ensure the Oven Timer is set to manual.
2. Position the rod shelf as recommended (see Main Oven Temperature Charts).
3. Position food centrally under grill element.
4. Turn the selector switch to the 'conventional oven' position.
5. Turn the oven thermostat control to the required temperature setting (see Main Oven Temperature Charts). The oven indicator light will come on and will remain on until the oven reaches the set temperature. The oven indicator light will then automatically cycle on and off during cooking as the oven temperature is controlled.
6. After use always return both controls to the Off position and close the oven door.

Main Oven - Fan Oven

The oven is heated by elements at the rear of the oven.

A fan at the rear of the oven operates to circulate heated air within the oven.

! NEVER line the shelves, floor or the sides of the oven with aluminium foil as overheating and damage may result.

Operation

1. Ensure the Oven Timer is set to manual.
2. Turn the selector switch to the 'fan oven' position.
3. Turn the oven thermostat control to the required temperature setting (see Main Oven Temperature Charts). The oven indicator light will come on and will remain on until the oven reaches the set temperature. The oven indicator light will then automatically cycle on and off during cooking as the oven temperature is controlled.
4. After use always return both controls to the Off position and close the oven door.

Main Oven - Fan Oven Cookery Notes

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Because the fan oven cooks so efficiently, we recommend that when cooking any recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load. Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without preheating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Oven Positions

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced: To ensure even circulation do not use meat pans larger than 390x300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

! Do not fit shelves upside down.

! Never use more than 3 shelves in the oven as air circulation will be restricted.

! Food or cooking utensils should not be placed on the floor of the oven.

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

Main Oven - Fan Oven Cookery Notes

Temperature and Time

The oven is provided with two shelves. A third is available as an optional extra, contact Genuine Parts and Accessories Hotline (see back page) for further information.

If three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food.

Baking trays should allow an equal gap on all sides of the oven.

To prepare meat and poultry for Roasting in your Fan Oven

- Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- The weight of any stuffing used should be added before calculating the cooking time.
- Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (31/2 lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed very sparingly with cooking oil or melted fat.
- Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
- Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

! Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).

! Frozen meat or poultry must be completely defrosted before placing in the oven.

! It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

Main Oven Temperature Chart - MEAT

Conventional Oven				
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 3 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-45 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 Cooking	Yes	150	2-2½ hrs	
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

Fan Oven				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef	No	160/180	20-25 mins per 450g (1lb) +25 mins extra	Runner 3 from bottom of oven.
Lamb	No	160/180	25 mins per 450g (1lb) +25 mins extra	
Pork	No	160/180	25 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 over	
Turkey 4kg to 5.5kg (8 to 12lb)	No		12-14 mins per 450g (1lb) at 150/160°C allows 12 mins extra for every 450g (1lb) over 5.5kg (12lb) allow 10 mins per 450g (1lb) at 150°C	
over 5.5kg (12lb)				
Casserole Stews	No	140-150	1½ - 2 hrs	
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	

Main Oven Temperature Chart - BAKING

Baking	Conventional Oven			
Food	Pre-heat	Temperature °C	Time in mins.	Shelf Position
Scones	Yes	220/230	10-15	2nd from bottom
Small Cakes	Yes	180/190	15-25	3rd from bottom
Victoria Sandwich	Yes	160/170	20-30	3rd from bottom
Sponge Sandwich (fatless)	Yes	170/180	15-20	3rd from bottom
Swiss Roll	Yes	190/200	8-12	3rd from bottom
Semi-rich Fruit cakes	Yes	150/160	1¼ hrs. 7"	2nd from bottom
Rich Fruit Cakes	Yes	130/140	Depending on size	2nd from bottom
Shortcrust Pastry	Yes	180/190	Depending on size	2nd or 3rd from bottom
Puff Pastry	Yes	190/200	Depending on size	2nd or 3rd from bottom
Yorkshire Pudding	Yes	190/200	40-45	3rd from bottom
Individual Yorkshire Pudding	Yes	200/210	20-30	3rd from bottom
Milk Pudding	Yes	140/150	1¼ - 2 hrs.	2nd from bottom
Baked Custard	Yes	130/140	40-50	3rd from bottom
Bread	Yes	190/200	25-35	3rd from bottom
Meringues	Yes	80/90	3 - 3½ hrs.	3rd from bottom

Baking	Fan Oven		
Food	Pre-heat	Temperature °C	Time (in minutes)
Scones	Yes	210/220	8 - 10
Small Cakes	No	170/180	15 - 20
Victoria Sandwich	No	160/170	20 - 25
Sponge Sandwich (Fatless)	Yes	170/190	15 - 20
Swiss Roll	Yes	180/200	12 - 15
Semi-rich Fruit cakes	No	140/150	75 - 90
Rich Fruit Cakes	No	130/140	Depending on size
Shortcrust Pastry	No	190/200	45 - 50
Puff Pastry	No	190/200	Depending on use
Yorkshire Pudding	Yes	180/190	40 - 50
Individual Yorkshire Pudding	Yes	190/200	20 - 25
Milk Pudding	No	130/140	105 - 135
Baked Custard	No	140/150	40 - 45
Bread	Yes	200/210	45 - 50
Meringues	No	70/90	180 - 240

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C.

Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Main Oven - Circulaire Roasting

Food is placed on the roasting rack, this allows the oven fan to circulate the hot air around the food, making it suitable for thin foods, such as chops, steaks, sausages as well as meat joints and poultry, as it will cook both sides at the same time. It is possible to cook on any shelf position, as the temperature in the oven is evenly distributed. Also, the oven heats up more quickly and generally will cook food at a lower temperature than a conventional oven, so pre-heating is not necessary for most foods.

For a guide on "cooking times" and "cooking temperatures" see "Circulaire Roasting Chart", below. If required, circulaire roasting can be timed using the Oven Timer. Follow the timer instructions before selecting Fan Oven function and the required temperature.

! It is also possible to cook food on the roasting rack on one shelf, while cooking different types of food at the same temperature, on other shelf positions (three shelves maximum).

Operation

1. Ensure the Oven Timer is set to manual. Ensure that the oven shelf is in the position you require. Place the food centrally on the roasting rack. Position the roasting rack on top of the grill/meat pan. Place the grill/meat pan centrally on the oven shelf. Ensure the oven door is fully closed.
2. Turn the control knob (B) clockwise to the 'fan oven' function. Turn the control knob (A) clockwise to the required cooking temperature (see Circulaire Roasting Chart below). The oven pilot light (●) will come on and will remain on until the oven reaches the set temperature. The oven indicator light will then automatically cycle on and off during cooking as the oven thermostat maintains the correct temperature.
3. After use always return both controls (A) and (B) to the Off position (O).

! At the end of a cooking period there may be a momentary puff of steam when the door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Main Oven - Circulaire Roasting Chart

Type of Meat & Poultry	Temperature °C	Time (approximate)	PLACE FOOD ON ROASTING RACK, THEN POSITION ABOVE THE MEAT PAN.
BEEF Beef - any type of joint	160/180	20-25 minutes per 450g (1lb) + 20 minutes extra	
PORK Pork - any type of joint	160/180	25 minutes per 450g (1lb) + 25 minutes extra	
Pork - Chops	170	30-45 minutes	
LAMB Lamb - any type of joint	160/180	25 minutes per 450g (1lb) + 25 minutes extra	
Lamb - Chops	170	20-30 minutes	
CHICKEN/TURKEY up to 4kg (8lb)	160/180	18-20 minutes per 450g (1lb) + 20 minutes extra	
STEAKS	170	30-45 minutes	
GAMMON STEAKS	170	30-45 minutes	
SAUSAGES	170	30-45 minutes	

Note: This chart is only a guideline. The times and temperatures may be increased or decreased depending on personal taste.

The Slow Cook Setting

Your Multifunction oven has a 'slow cooking' facility. This is used for slow cooking, keeping food warm and warming plates for short periods.

Some advantages of Slow Cooking are...

- The oven stays cleaner because there is less splashing.
- Timing of food is not critical, so there is less fear of overcooking.
- Fully loading the oven can be very economical.
- Cooking times can be extended in some cases, by up to 2 hours, for late comers.

It is important to follow the guidelines given for preparing food using the 'Slow' setting.

Slow cooking can only be used with the selector switch set to fan oven position and the oven temperature control to temperature setting 'S'.

Operation

1. Ensure Oven Timer is set to Manual.
2. Turn the selector switch to the 'fan oven' position.
3. Turn the oven thermostat control to temperature setting 'S'. The oven indicator light will come on and will remain on until the oven reaches the set temperature.
The oven indicator light will then automatically cycle on and off during cooking as the oven temperature is controlled.
4. After use always return both controls to the Off position and close the oven door.

Points to bear in mind when preparing food...

- Make sure all dishes will fit into the oven before preparing the food.
- All dishes cooked by the Slow Cook setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
- Joints of meat and poultry should be cooked at fan oven 170°C for 30 mins before turning to the Slow Cook setting.
- Meat over 2.7 Kg. (6 lbs) and poultry over 2 Kg. (4 lbs 8oz) are unsuitable for the Slow Cook setting.
- Always stand covered joints on a rack over the meat tin, to allow good air circulation.
- Pork joints can only be cooked, if an internal temperature of at least 88°C is reached. This can be tested using a meat thermometer.
- This method is unsuitable for stuffed meat and poultry.
- Always bring soups, casseroles and liquids to the boil before putting in the oven.
- When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small even sized pieces.
- Always adjust the seasoning and thickenings at the end of the cooking time.
- Egg and fish dishes need only 1-5 hours cooking and should be observed from time to time.
- Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Storage and Re-heating of Food

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
 2. Thaw frozen food completely in the refrigerator before reheating.
 3. Re-heat food thoroughly and quickly either on the hotplate or in the fan oven, 170°C and then serve immediately.
- ! Only re-heat food once.**

Main Oven Grilling

! DO NOT allow young children near the appliance when the grill is in use as the surfaces can get extremely hot.

! Do Not line the grill pan with aluminium foil.

! Ensure that the grill pan is cleaned after every use. Excess fat build-up in the bottom of the pan could cause a fire hazard.



! Grilling should never be undertaken with the door closed.

Grilling Procedure:

1. Open the oven door and position the rod shelf as recommended for the food being cooked (see Grill chart below).
2. Turn the multifunction selector switch to 'Half Grill' or 'Full Grill' and then turn the Main oven temperature control to the required setting. - Pre-heat for approximately 5 minutes.
3. Position the grill pan centrally under the grill element and push back as far as the location stops and the rod shelf.
4. Leave the oven thermostat at setting 230°C for toast and for fast cooking of foods. For thicker foods requiring longer cooking turn the thermostat to a lower setting, after initially sealing on both sides at 230°C. The thicker the food, the lower the thermostat should be set.
5. After use always return both controls to their Off position (O).

- Preheat the grill on the required setting for 5 minutes

Grill Chart

Food	Shelf Position from base of oven	Setting Required Temp °C	Cooking Time
Toasting of bread products	6	230	2-5 mins
Small cuts of meat, sausages, bacon etc.	5 or 6	230 for 4- 6 mins then reduce to setting 170	10-20 mins
Chips, gammon steaks etc.	5	230 for 4- 6 mins then reduce to setting 170	20-30 mins
Fish: Whole / Fillets	5	170	15-20 mins
Fingers	6	230	10-15 mins
Pizza's	5	170	10-15 mins
Browning of food	5	230	5-10 mins

Note: This chart is only a guideline. The times and temperatures may be increased or decreased depending on personal taste.

Switching off the electricity

Warning: Before cleaning, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

! Never use steam cleaners or pressure cleaners on the appliance.

Cleaning the Exterior

! Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

! The accessories can be washed like everyday crockery (even in your dishwasher).

TURN OFF THE MAIN SWITCH BEFORE CLEANING.

Before switching on again, ensure that all controls are in the OFF position.

Cleaning the Exterior

The outside of both ovens can be cleaned, when cooled down, using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth.

! Never use an abrasive powder as this will damage the surface.

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Door & control panel trims

Regularly wipe with a clean damp cloth and polish with a clean dry cloth.

Cleaning the top oven

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan and floor and roof of the oven.

Cleaning the main oven

Remove the rod shelves and meat pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions below for cleaning the oven liners.

! Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

How the oven liners work

The surfaces of the oven liners are treated on the surface with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed.

The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking.

However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without meat pan, at maximum setting for a couple of hours in Fan Oven mode ONLY. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking.

It should not normally be necessary to clean the oven liners with water. If the user feels it is desirable to do so, wash them down in warm, soapy water then rinse with clear water.

Replacement oven liners are available should you require them, from your nearest Service Centre (see Service).

! Do not use biological/ enzyme washing powder, harsh abrasives or oven chemical cleaners of any kind.

Care and Cleaning

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Replacement of Oven Lamp

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

The oven lamp is not covered by the guarantee. This part is easy to replace:

1. Open the oven door and remove the rod shelves.
2. Grip the light glass dome, unscrew anti-clockwise and lift out.
3. Reach into the aperture with fingers and unscrew the faulty lamp anti-clockwise. Fit a replacement lamp (15W 300°C SES) which can be obtained from your nearest Service Centre (see Service), and refit dome.

! When screwing and unscrewing the faulty lamp use a thick cloth to protect your fingers should the lamp break.

Switching off the electricity

! Turn off the mains switch before cleaning it and during all maintenance operations.

- Before switching on again, ensure that all controls are in the OFF position.

CLEANING THE DOORS

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool soap pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

DROP DOWN DOORS

Remove the door inner glass as follows.



Remove screws from both side of door



Gently ease the top trim away from door



Gently ease glass upwards and remove from door

NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. Open the door fully.
2. Locate the inner door glass into its slots. The inner door glass has a special reflective coating on one side, in order to minimise surface temperatures and energy consumption during use, it is important it is fitted correctly.
3. Carefully slide the glass into its slots as far as it will go and replace the top filler cap.

One day your appliance seems not to be working. Before you call your Service Centre (see Service), go through the following troubleshooting suggestions: THERE MAY BE NOTHING WRONG.

Problem:	Possible causes / Solution:
Nothing works.	<ul style="list-style-type: none">• If the Timer display is blank, it is likely that there is no electricity supply to the oven. Check:<ul style="list-style-type: none">- That the main cooker wall switch is switched on.- Other appliances, to see if you have had a power cut.- The main circuit breaker for the property.
Slight odour or small amount of smoke when grill/ovens used for first time.	<ul style="list-style-type: none">• This is normal and should cease after a short period.
Timer display shows '0:00' with 'Auto' flashing.	<ul style="list-style-type: none">• The power supply to the oven has been interrupted, but has now come back on again.<ul style="list-style-type: none">- Reset the Timer to the correct time of day and 'Manual' operation (see Timer Operation).
Main oven and Top oven do not work - but the grill works.	<ul style="list-style-type: none">• The Timer may be set for an Auto cooking programme:<ul style="list-style-type: none">- Check the Timer to see whether 'Auto' is lit or flashing. If it is, follow the Timer instructions to return the Timer to 'Manual' operation (see Timer Operation).
Top oven and Grill do not work - but the Main oven works.	<ul style="list-style-type: none">• Operating the oven under the following conditions may cause a safety device to operate:<ul style="list-style-type: none">- Grilling with the door closed. Always grill with the door fully open.- Grilling for an excessively long period at maximum setting. Switch off the appliance and allow to cool for approx 30 minutes. Switch back on and check that the Top Oven / Grill is now operating.
Grill keeps turning on and off.	<ul style="list-style-type: none">• When the grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and not a fault.
Timer buzzer / bleeper operates continually.	<ul style="list-style-type: none">• The bleeper will stop automatically after several minutes. You can cancel it by pressing the Minute Minder button at any time.
Oven temperatures too high or too low.	<ul style="list-style-type: none">• Check the selected temperature and shelf positions are as recommended (see Temperature Charts). It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven does not cook evenly.	<ul style="list-style-type: none">• Check the temperature and shelf positions are as recommended (see Temperature Charts).• Check the oven utensils being used allow sufficient air flow around them.
Grilling is uneven.	<ul style="list-style-type: none">• Ensure that the grill pan is positioned as recommended (see Grill Charts).
Oven lamp does not work.	<ul style="list-style-type: none">• Refer to 'Replacement of the Oven Lamp' (see Care and Cleaning).
Condensation on the wall at the rear of the appliance.	<ul style="list-style-type: none">• Steam and/or condensation may appear from the vent at the rear of the appliance when using the oven (particularly for foods with a high water content e.g. frozen chips, roast chicken etc.).<ul style="list-style-type: none">- This is normal, and any excess should be wiped off.
Steam/Condensation in the oven after use.	<ul style="list-style-type: none">• Steam is a by-product of cooking any food with a high water content. To help minimise always:<ul style="list-style-type: none">- Try to avoid leaving food in the oven to cool after being cooked.- Use a covered container, wherever possible.

Before calling the Service Centre:

- Use the troubleshooting guide to see if you can solve the problem yourself (see Troubleshooting).
- If not, turn off at the mains supply and call the Service Centre closest to you.

What to tell the Service Centre:

- name, address and post code.
- telephone number.
- the type of problem.
- the date of purchase.
- the appliance model (Mod.).
- the serial number (S/N).

This information can be found on the data label inside the main oven door.

Spare Parts

This is a complex appliance. Repairing it yourself or having a non-authorised person try to repair it could cause harm to one or more persons, could damage the machine and could invalidate the spare parts warranty.

Call an authorised technician if you experience problems while using the appliance.

The spare parts have been designed exclusively for this appliance and not for other uses.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances



The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance