Operating Instructions

50cm Free Standing Electric Cooker

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English, 1

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You must read these instructions prior to using your appliance and retain them for future use.

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WARNING

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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 shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

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

WARNING: Danger of fire: do not store items on the cooking surfaces.

WARNING: If the surface in glass-ceramic is cracked, switch off the appliance to avoid the possibility of electric shock.

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

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance. Remove any liquid from the lid before opening it.

Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

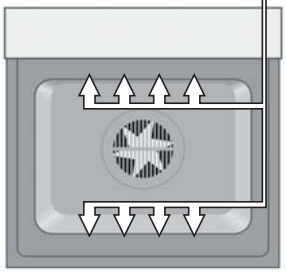
! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

NOTICE

! VERY HOT SURFACES

FOOD OR GREASE ON THESE SURFACES COULD CAUSE SMOKE AND POSSIBLY EVEN BURN

YOU MUST KEEP THE OVEN AND GRILL CAVITIES CLEAN



! ATTENTION

DURING INSTALLATION THE FEET OF THE APPLIANCE MUST BE LOWERED SO THAT AN AIR GAP OF AT LEAST 10MM (1CM) IS LEFT BETWEEN THE BASE OF THE APPLIANCE AND THE FLOOR.





! ATTENTION

WHEN USING THE MAIN OVEN YOU MUST ENSURE THAT THE BASE OF THE CAVITY IS NOT COVERED WITH ALUMINUM FOIL, UTENSIL OR ANY OTHER FORM OF COVERING. FAILURE TO DO THIS MAY RESULT IN THE CAVITY BEING DAMAGED.

Introduction

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To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.
Your new cooker is guaranteed and will give lasting service.
The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.
The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

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 any temporary finish and also any moisture absorbed by the insulation.

Technical Characteristics

Main Oven

Dimensions (HxWxD): 37,0 x 40,4 x 41,0 cm
Volume:62 Litres
Max. Oven Power Absorption: 1950 W

Voltage and Frequency
240V~ 50/60Hz

ENERGY LABEL and ECODESIGN
Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU.
Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.
Standard EN 60350-1
Standard EN 50564.

Declared energy consumption for Natural convection Class
heating mode: Convectional

Hob

ECODESIGN
Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.
Standard EN 60350-2.
Standard EN 50564.

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

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

*** 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.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE
In the event of a chip pan fire 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 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.

CE

This appliance conforms to the following EEC Directive:

- 2006/95/**EC** of 12/12/06 (Low Voltage) and subsequent modifications;
- 2004/108/**EC** of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/**EEC** of 22/07/93 and subsequent modifications.
- 2002/96/**EC**
- 1275/2008/EC (Stand-by/ Off mode)

For your Safety

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Please read the precautions below before using your cooker.

ALWAYS . . .

ALWAYS Remove all packing from inside the oven and grill compartments before switching on for the first time.

ALWAYS Understand the controls prior to using the appliance.

ALWAYS Keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.

ALWAYS Turn controls **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 Place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplate/pans.

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 items from the grill when the lower oven is on as the contents will 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.

ALWAYSl Refer servicing to a qualified appliance service engineer.

ALWAYS Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

ALWAYS 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.

NEVER . . .

NEVER Never line the interior of the oven with foil as this may cause the appliance to overheat.

NEVER Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.

NEVER Do not allow children or persons who are not familiar with the appliance to use it, without supervision.

NEVER Never allow anyone to sit or stand on any part of the appliance.

NEVER Never store items above the appliance that children may attempt to reach.

NEVER Never leave anything on the hob surface when unattended and not in use.

NEVER Never remove the oven shelves whilst the oven is hot.

NEVER Never heat up unopened food containers as pressure can build up causing the container to burst.

NEVER Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.

NEVER Never place flammable or plastic items on or near the hob.

NEVER Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING.

NEVER Never operate the grill with the grill door closed as this will cause the appliance to overheat.

NEVERl Never use the appliance as a room heater.

NEVER Never use the grill to warm plates.

NEVER Never dry any items on either the hob or oven doors.

NEVER Never install the appliance next to curtains or other soft furnishings.

NEVER Never use steam cleaners.

NEVER ! The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

Installation

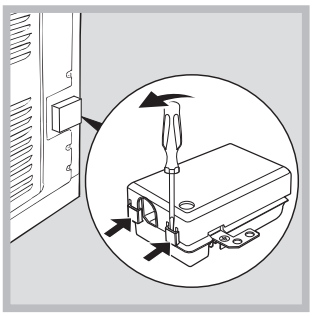
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WARNING – THIS APPLIANCE MUST BE EARTHED.

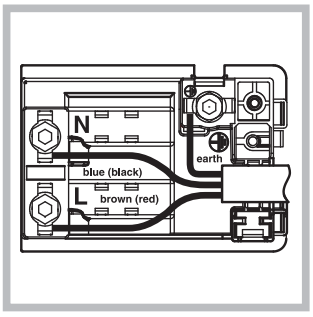
Electrical connection

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. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.

! 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).



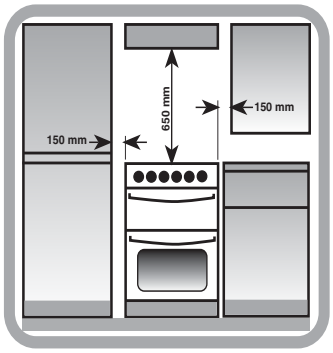
2 Loosen the cable clamp screw and remove it, using a screwdriver as a lever (see figure).

3 Remove the wire contact screws L-N-⏚, then fasten the wires under the screw heads, respecting the colour code: Black/Blue (N), Red/Brown (L) and Bare Wire/Yellow-Green (⏚).

- 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.

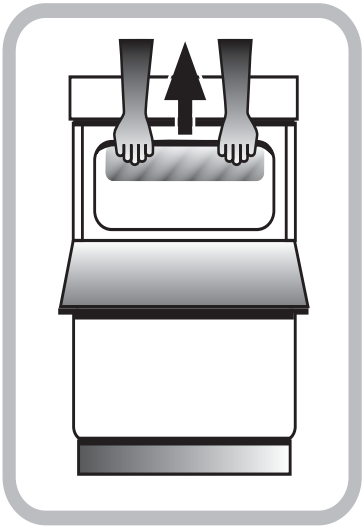
N.B.: the power supply cable must have these minimum requirements:
Type: H05RR-F
H05VV-F
Section: 3x4 mm²

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.
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.

Moving the Cooker



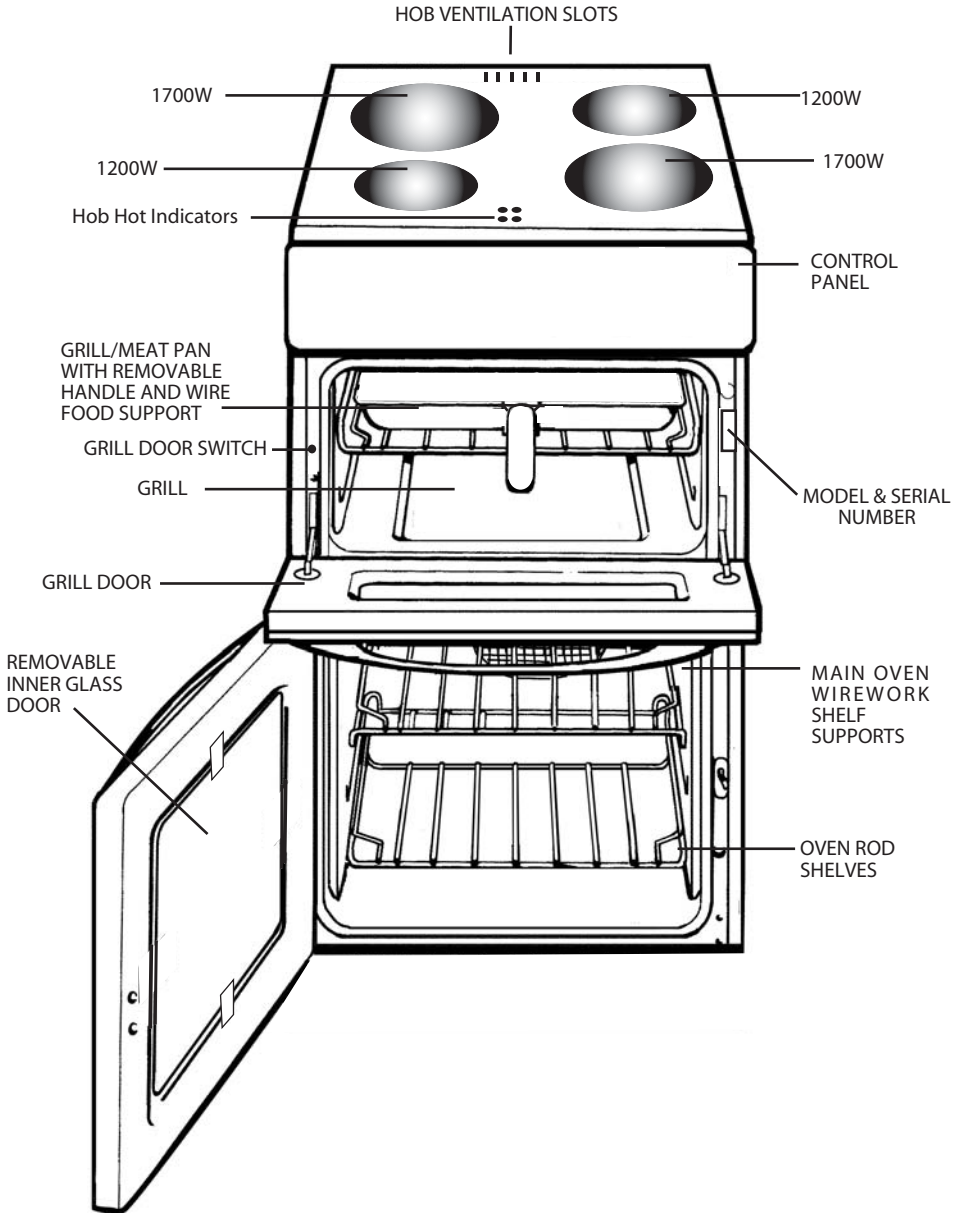
Before moving your cooker check that it is cool, and switch off at the cooker control unit.

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.)

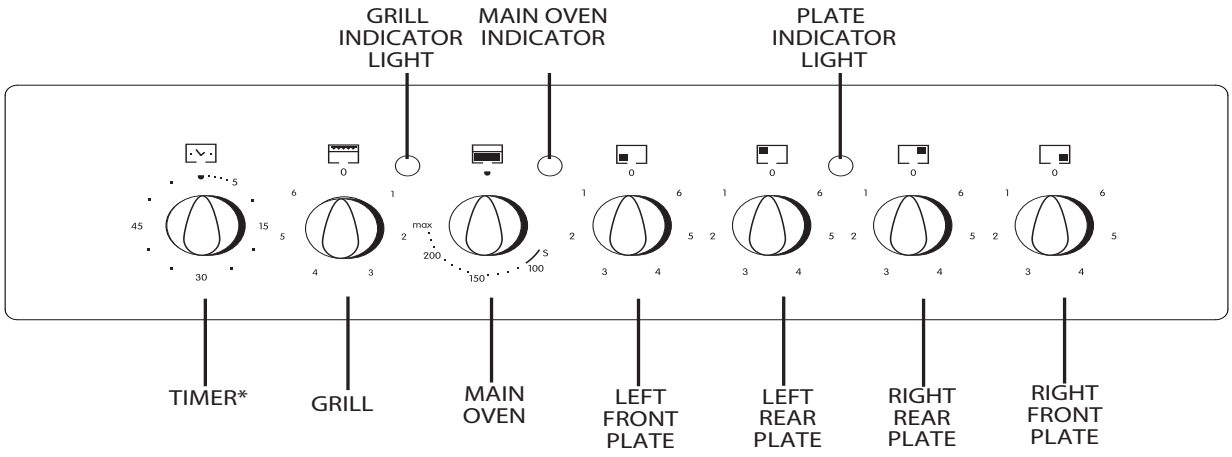
Features

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HOB VENTILATION SLOTS
1700W
1200W
1200W
1700W
Hob Hot Indicators
CONTROL PANEL
GRILL/MEAT PAN WITH REMOVABLE HANDLE AND WIRE FOOD SUPPORT
GRILL DOOR SWITCH
GRILL
MODEL & SERIAL NUMBER
GRILL DOOR
REMOVABLE INNER GLASS DOOR
MAIN OVEN WIREWORK SHELF SUPPORTS
OVEN ROD SHELVES

Control Panel

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

Operating thecontrol when he 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.
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.

Timer *

To use the timer, the buzzer must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel.

* (only available on certain models)

Hotplate

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Use of Hotplates

Note:
Under no circumstances should the hob be used with aluminium foil in contact with the hob surface.

The controls set the hotplates at six pre-set power levels. Each control can be used to select one of six temperature settings from a minimum at position 1 to a maximum at position 6.

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

CONTROL SETTINGS GUIDE

This is provided only as a guide – settings also depend on the type of pan used and the quality of food.

Knob Position	Type of food
1	To melt butter, chocolate, etc.
1 or 2	To heat food gently. To keep small amounts of water simmering. To heat sauces, containing egg yolks and butter. To simmer: stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods. Keep water boiling. Thaw frozen vegetables. Make 2-3 egg omelettes.
4 or 5	To cook foods, just above simmering. To maintain 'rolling' boil for preserve making.
5 or 6	To seal meat and fry fish.
6	Frying potatoes. Bringing water to the boil. Deep fat frying. Dissolve sugar for preserve making.

Safety requirements for deep fat frying

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Never 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 to 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.

Ceramic Hob

CAUTION: IF AT ANY TIME A CRACK IN THE SURFACE BECOMES VISIBLE, DISCONNECT THE APPLIANCE IMMEDIATELY FROM THE SUPPLY.

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface as damage can occur.
The following boiling plates are located beneath the decorative circular patterned cooking areas:-
Front left 6 heat: 1200W
Rear left 6 heat: 1700W
Rear right 6 heat: 1200W
Front right 6 heat: 1700W

The cooking areas change colour when heated (become red) indicating which heating element is switched on. The cooking area returns to its original colour when the heating element is switched **Off.**

Warning: Even though the cooking area has returned to its original colour it may still be hot.
The controls for the hotplates can be turned in either direction.
Turn the control to 6 for fast cooking. To reduce the heat 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.
Pans can be placed on the unheated areas of the panel when cooking is finished and before serving food. It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make soil or rub-off from aluminium pans more difficult to remove. To protect elements against over-heating, safety cut-outs have been incorporated with each element. After several minutes with the control at setting 6 the safety cut-out switches the element **Off** and **On** continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

Hotplate

Hotplates General Information Notes

PANS SHOULD



Not be concave (bowed in)



Not be convex (bowed out)



Not be rimmed



Not be deeply ridged



But essentially Flat

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.

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	✓

Do Not

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. 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 placet centrally over the heated areas and have the same diameter as the heating area used.



We recommend not to use a utensil with a base diameter greater than 25cm (l0ins).

Pressure cookers or other large pans should be used on the front cooking areas.

Always ensure that saucepan handles are positioned safely.

Hotplate

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Choosing Your Utensils

Do not use utensils with rough bases.

Do not use lightweight utensils with thin, distorted or uneven bases.

Do not use lightweight enamelled steel utensils.

Do not use cast iron utensils.

Do not use utensils with recessed, scrolled or ridged bases.

Do not
use a utensil which has a base concavity greater than l mm as this will reduce the performance of the hob.
Do not use a utensil with a convex base.

Do not use glass ceramic utensils.

Do not use use lightweight saucepans with plain thin copper bases on ceramic or halogen hot plates.

Note: All copper pans are excellent conductors of heat, and are hard wearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic and halogen hobs, providing they are used in accordance with the saucepans manufacturers' recommendations.

Stainless steel pans with a sandwich base of aluminium and copper are excellent conductors of heat. If using stainless steel saucepans with aluminium and copper sandwich bases on ceramic and halogen hobs, the use of these pans must be in accordance with the saucepan manufacturers' recommendations.
Extra care should be taken to ensure the base of the pan and the hob is cleaned, and the hob conditioned, after each and every use, when using this type of saucepan.

If these recommendations are not followed, the result will be a build up of small copper deposits on the surface of your hob which, if not cleaned after each use, will result in permanent marking of your hob.

Always lift the pan from the hob, **do not** drag or slide across the hob surface as damage may occur.

Grilling

A switch operated by the door changes the heating element configuration between grill and oven operation. When the door is open, the top inner element is activated for intense downward heat; when the door is closed, the top outer and lower elements are activated to provide even oven heating.

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).

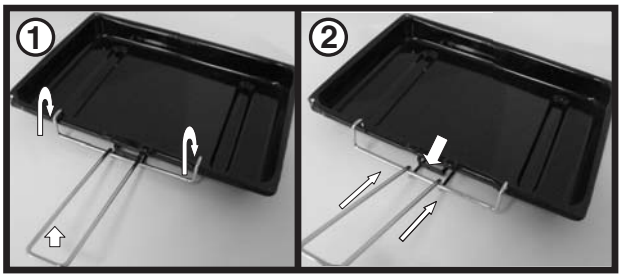
- Fix the grill pan handle securely in position. See below.
- Food which only requires browning should be placed directly on/in the grill pan in the grill pan runner, or on the floor of the grill compartment. (the grill pan grid may be removed.)
- Leave the control on setting 6 for toast, sealing and 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.

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.

Fixing the 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.

The food to be cooked should be placed on the grill pan/grill pan food support.
Place the grill pan on the runners and push back to the stop position when the grill pan is correctly positioned beneath the grill element.

Plates and dishes placed on the floor of the grill compartment will be heated when the oven is in use.

Grill Compartment as a 'Hotcupboard'

Do not operate the grill control when using the compartment as a hotcupboard.

Do take care when removing plates, dishes and utensils from the grill compartment when the oven is in use as they may become quite hot.

You may need to use oven gloves when removing warmed items.

Grill Chart

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

GRILL CHART

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	6	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	5-6	15 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	5	20 - 25 mins. Wire food support used in upturned position for chicken.
Fish: fingers Whole Fillets	5	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in breadcrumbs	5	15 - 20 mins.
Pre - Cooked potato products	5	15 - 20 mins.
Pizzas	5	12 - 15 mins. in the base of the grill pan.
Browning of food	6	8 - 10 mins. Dish placed directly on base of the grill pan and pan placed on the base of the grill compartment.

Oven Control

Heating of the oven is achieved by turning control clockwise to the required temperature scale on the control panel, as recommended in the temperature charts. The indicator light will immediately come on and will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

The cooking charts provided in this book 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.

The oven is fitted with two rod shelves. The oven is heated by two tubular sheathed elements located under the floor of the oven and on the oven roof, inside the cavity. 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

The correct positioning of food is indicated in the temperature charts.

To prepare meat and poultry for roasting in your conventional oven.

(a)Wipe the joint, dry well with a clean cloth, kitchen tissue etc. and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature for approximately 30 minutes before cook ing, and frozen meat or poultry must be completely defrosted before placing in the oven.

(b)The weight of any stuffing used should be added to the oven ready weight of the meat / poultry before calculating the cooking time.

(c)Place the joint in the 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 in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.

(d)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.

(e)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.

(f) Potatoes for roasting only require to be brushed with cooking oil or melted fat.

(g)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.

For optimum cooking performance, there must be clearance between meat pan and oven sides. The meat pan must be placed lengthways in the oven to allow for air circulation.

Times and Temperatures for Roasting

The secret of succulent, tender meat, is not to roast it too quickly, at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, the joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry) and the splashing of fat onto the oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef). The suggested times and temperatures should be used as a guide, but may vary according to:-

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.

(a)A short thick joint requires a longer cooking period than a long thin joint.

(b)A small joint under 1.5kg (3 lbs) takes longer per 450g (1 lb) cook in the time given for 'minutes' per 450g (1 lb) without the 'minutes' over added.

(c)Boned/rolled and stuffed joints take longer to cook through than those with a bone.

N.B.

*R*emember to switch off the oven control after cooking is finished. If the door of the oven is left open for long periods of time with the control switch ON, then the grill element will become hot. The correct positioning of food is indicated in the temperature charts.

Conventional Oven - Cooking Chart MEAT

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Note: Where times are stated, they are approximate only.

Conventional Oven				
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**	**Position in Oven**
Beef	Yes	190/200	25-30 mins per 450g (1lb) + 25 mins over.	In meat pan on runner 2
Lamb	Yes	190/200	25-30 mins per 450g (1lb) + 25 mins over.	
Pork	Yes	190/200	30-35 mins per 450g (1lb) + 30 mins over.	
Veal	Yes	190/200	25-35 mins per 450g (1lb) + 30 mins over.	
Poultry/Game up to 4kg (8lb)	Yes	180/190	18-20 mins per 450g (1lb) + 20 mins over.	
Turkey up to 5.5kg (12lb)	Yes	190	22 mins per 450g (1lb) eg. 5.5 kg (11lb) = 242 mins	Runner 3 from bottom of oven
Turkey over 5.5kg (12lb)	Yes	180	18 mins per 450g (1lb) eg. 10 kg (22lb) = 352 mins	
Casserole Cooking	Yes	140/160	2-2 ″ hrs	Runner 3

If using aluminium foil:

1 Remember it is important to increase the cooking time by one third.
2 Do not allow the foil to touch the sides of the oven.
3 Do not cover the oven interior with foil.
4 Do not cover the oven 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 Medium: 70°C Well Done: 75°C **Lamb:** 80°C **Pork:** 90°C **Veal:** 75°C **Poultry:** 90°C

Cooking Chart- Baking

Food	Conventional Oven Cooking		
	Pre-heat	Temperature and Time	Position in Oven from bottom
Scones	Yes	210/220°C approx. 10-15 mins.	Runners 1 & 3
Small Cakes	Yes	180/190°C approx. 30-35 mins.	Runners 1 & 3
Victoria Sandwich	Yes	170/180°C 6″ "-7" tins approx. 20 mins. 8"-8″ " tins approx. 30 mins.	Runners 1 & 3
Sponge Sandwich (Fatless)	Yes	190/200°C 7" tins 15-20 mins.	Runners 1 & 3
Swiss Roll	Yes	200/210°C approx. 10-15 mins.	Runner 4
Semi-rich Cakes	Yes	160/170°C 61″ -7" tins 1L" -1″ " hours 8"-9" tins 2"-2″ " hours	Runner 3
Shortcrust Pastry	Yes	200°C depending on use	Runners 2 & 5
Puff Pastry	Yes	200°C approx. depending on use	Runners 2 & 5
Yorkshire Pudding	Yes	210/220°C 45-50 mins.	Runner 5
Individual Yorkshire Puddings	Yes	210/220°C approx. 20-25 mins.	Runner 5
Milk Pudding	Yes	150/160°C approx. 2"-2″ " hours	Runner 2
Baked Custard	Yes	150/160°C approx. 45-55 mins.	Runner 2
Bread	Yes	220°C 50-60 mins reducing to 200/210°C	Runners 1 & 3
Meringues	Yes	100/110°C Large3″ "-4″ " hours Small 2″ "-3" hours	Runner 2

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 or butter only.

Using the Main Oven for Other Functions

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'S' SLOW Setting

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:

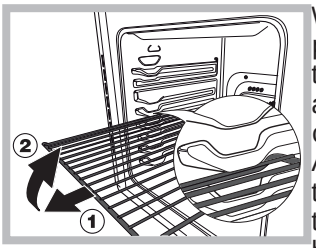
The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Inexpensive joints of meat are tenderised.
Fully loading the oven can be economical.
Cooking times can be extended in some cases by up to 2 hours.

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 the Main Oven 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:

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 (4lb 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 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 to the top with foil 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 fora minimum of 10 minutes before using in any dish to destroy any toxins.
12. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.

Care and Cleaning

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

Powder Cleanser – Mineral deposits that are present in hard water, and some foods, may cause 'discolourations' that appear in the form of grey or brown stains. The stains sometimes appear to be in or under the glass surface. If there are some persistent stains after using any of the other recommended cleaning materials, powder cleanser may be applied, following the manufacturers instructions. Do not use abrasive cleaners or the powder cleanser on the painted metal framework.
Cleaner Conditioner – Regular use of the conditioner will make the surface easier to cl

Grill
Remove the grill pan and the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill runners and the floor of the compartment. Wipe over the control panel with a damp cloth and polish with a dry cloth.

Control Panel
Do not use cream cleaners, oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Decorative Trims
It is advisable to clean the decorative trims regularly to prevent any build up of soiling. 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.

Doors
Wipe over the outer door glass panels with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Ensure that glass doors are not subjected to any sharp mechanical blows.**
Glass Inner Door Panel (where fitted) – open the door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **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.

Warning: Oven must not be operated with inner door glass removed.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.
Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

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

Oven Shelf Supports
The shelf supports are removable and dishwasher safe.
To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher. When removed it allows access to the oven side, which can be cleaned with warm soapy water.

To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Oven Lamp Replacement
Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture with fingers, and unscrew the lamp anticlockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.
! Do not use the oven lamp as/for ambient lighting

WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

Cooking Results Not Satisfactory?

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Problem	Check
Grilling 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 temperature.
Oven Baking Uneven rising of cake	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back. Ensure that the food is positioned centrally in the oven.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
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 2L ins in height.

Something Wrong with your Cooker

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

Problem	
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Nothing Works	Is the main cooker wall switch turned on? There may be no electricity supply.
Oven temperature seems too high or too low.	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste.
Oven does not cook evenly.	Check that the temperature and shelf position are as recommended in the temperature charts. Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer	Check that your pans conform to the recommendations in these instructions.
Marks appearing on hotplates. Can not clean hob / hotplates.	The hob surround can be cleaned with warm soapy water and a cream cleaner, such as Cif. The sealed hotplates should be cleaned regularly, (please refer to the Care and Cleaning section for further information. Please note that replacement hob cleaning kits are available from our parts department, see Key Contacts, back page.
Grill not working.	The grill door MUST be open.
Grill keeps turning on and off.	When the grill control is operated at a setting less than maximum, this is normal regulator operation, not a fault.
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by-product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible

If it Still Won't Work

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Contact the Service Office

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:
1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:
1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

.....

Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.
'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.
If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

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.

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.
- Make the most of your hot plate's residual heat by switching off cast iron hot plates 10 minutes before the end of your cooking time and glass ceramic hot plates 5 minutes before the end of cooking time.
- 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.

Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

The guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Cannon also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (ROI 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on
08448 226 226 (ROI 01 230 0233)

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership.
Simply call our Indesit Service Hotline on **08448 224 224 (ROI 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.

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After Sales Service

No one is better placed to care for your Indesit appliance during the course of its working life than us - the manufacturer.

Essential Contact Information

Indesit Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.indesitservice.co.uk

Please note: Our advisors will require the following information:

Model number

Serial number

Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.indesitservice.co.uk

Appliance Registration

We want to give you additional benefits of Indesit ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24
Republic of Ireland: 01 230 0800
www.indesitservice.co.uk

As part of Indesit's continued commitment to helping the environment, Indesit reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

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