

Gebrauchsanweisung

Instructions for use

Mode d'emploi

Gebruiksaanwijzing

Istruzioni per l'uso



Brugsanvisning

Bruksanvisning

Käyttöohje

Manual de utilização

Instrucciones para el uso



Οδηγίες χρήσης

Instrukcje użytkowania

Használati utasítás

Инструкция за употреба



Návod k použití

Návod na použitie

Instrucțiuni de utilizare

Инструкции по эксплуатации

تعليمات الاستعمال

**Whirlpool**

SENSING THE DIFFERENCE

ADMC 1918/IX

Instructions for Installation and Use

Electric built-in
double oven

GB

English

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IMPORTANT SAFETY INSTRUCTIONS

Before using the appliance carefully read Health and Safety and Use and Care guides.

Keep these instructions close at hand for future reference.

These instructions shall also be available on website: www.whirlpool.eu

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol or the word "DANGER" or "WARNING." These words mean:



DANGER

Indicates a hazardous situation which, if not avoided, will cause serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- Failure to observe these instructions may lead to risks. The Manufacturer declines any liability for injury to persons or damage to property if these advices and precautions are not respected.
- Very young (0-3 years) and young children (3-8 years) shall be kept away unless continuously supervised.
- Children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe appliance use and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms).
- The appliance and its accessible parts become hot during use, young children should be kept away. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely."
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil. (e.g. rum, wine). Never leave the appliance unattended during food drying.

WARNING : DO NOT HEAT OR COOK WITH SEALED JARS OR CONTAINERS IN THE APPLIANCE.

THE PRESSURE THAT BUILDS UP INSIDE MIGHT CAUSE THEM TO EXPLODE, DAMAGING THE APPLIANCE.

- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- If the appliance is suitable for probe usage, Only use the temperature probe recommended for this oven.

INTENDED USE OF THE PRODUCT

- This appliance is designed solely for domestic usage. To aim the appliance as professional use is forbidden. The manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.

CAUTION : THE APPLIANCE IS NOT INTENDED TO BE OPERATED BY MEANS OF AN EXTERNAL TIMER SEPARATE REMOTE CONTROLLED SUPPLY SYSTEM.

- Do not use the appliance outdoors.
- Do not store explosive or flammable substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.

INSTALLATION

- Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Children should not perform installation operations. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.
- Kitchen units in contact with the appliance must be heat resistant (min 90°C).
- Carry out all cabinet cutting works before fitting the appliance in the furniture and carefully remove all wood chips and sawdust.
- Use protective gloves to perform all unpacking and installation operations.
- After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.
- After unpacking the appliance, make sure that the appliance door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.
- The appliance must be handled and installed by two or more persons.
- The appliance must be disconnected from the power supply before carrying out any installation operation.
- During installation, make sure the appliance does not damage the power cable.
- After installation, the bottom of the appliance must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.
- Only activate the appliance when the installation procedure has been completed.

ELECTRICAL WARNINGS

- Make sure the voltage specified on the rating plate corresponds to that of your home. The rating plate is on the front edge of the oven (visible when the door is open).
- For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.
- Regulation require that the appliance is earthed. It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by means of an accessible multi-pole switch installed upstream of the socket in conformity with national electrical safety standards.
- For appliances with fitted plug, if the plug is not suitable for your socket outlet, contact a qualified technician. Do not use extension leads, multiple sockets or adapters. Do not connect the appliance to a socket which can be operated by remote control.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the main power supply.
- Do not pull the power supply cable.
- If the power cable is damaged it must be replaced with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.
- Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

CORRECT USE

- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the appliance. Do not obstruct the vent apertures.

CLEANING AND MAINTANCE

- The appliance must be disconnected from the power supply before carrying out any cleaning or maintenance operation.
- Never use steam cleaning equipment.
- Use protective gloves for cleaning and maintenance operations.
- Ensure the appliance is cooled down before carrying out any cleaning or maintenance operation.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass since they can scratch the surface, which may result in shattering of the glass.

DISPOSAL OF PACKAGING MATERIALS

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

SCRAPPING OF HOUSEHOLD APPLIANCES

- When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped.
This appliance is manufactured with recyclable (♻️) or reusable materials. Dispose of it in accordance with local waste disposal regulations.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchase the appliance.
- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

This appliance meets the Eco Design requirements of European Regulations n. 65/2014, and n. 66/2014 in conformity to the European standard EN 60350-1.

Top Oven	Usable Volume: 42Litres	
Declared energy consumption for Natural convection Class heating mode: Conventional		
Main Oven	Usable Volume: 70 Litres	
Declared energy consumption for Natural convection Class heating mode: Fan Oven		
Voltage and Frequency	220-240V~ 50-60 Hz	

AFTER-SALES SERVICE

Before calling the After-Sales Service

1. See if you can eliminate the problem on your own (see "Troubleshooting Guide").
2. Switch the appliance off and on again to see if the problem persists.

If the fault persists after the above checks, contact your nearest After-Sales Service.

Specify: the type of fault;

- exact type and model of oven;
- the After-Sales Service number (the number given after the word "Service" on the dataplate) located inside the storage compartment flap. The service number is also given in the warranty booklet;
- your full address;
- your telephone number.

For repairs, contact an **Authorised After-Sales Service**, indicated in the warranty.

If any work is carried out by technicians not belonging to the Manufacturer's authorised After-Sales Service centres, request a receipt specifying the work performed and make sure the replacement parts are **original**. Failure to comply with these instructions can compromise the safety and quality of the product.

SERVICE 00 0000 00000



Installation

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Electrical Connections

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 3mm in all poles placed in a readily accessible position adjacent to the oven. If the oven is to be wired into a connector unit, this may be positioned behind the oven providing the following requirements are met:

- The connector unit must not project from the wall more than 25mm.
- The top of the connector must not be more than 130mm above floor level.

Remove the terminal cover at the rear base of the cooker. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable for any future servicing. Tighten the screws on the cable clamp and replace the cover. Make main connections in the connector unit or oven control unit.

This appliance must not be installed over any other appliance that generates heat such as a plinth heater.

Note:

Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable.

Important

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

1. General

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

2. Ventilation

- The oven housing unit cabinet dimensions must comply with fig. 4.
- An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves (see fig. 1).
- It is necessary that the cabinets are provided with unobstructed ventilation, i.e. 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 in fig. 1.
- The air gap at rear allows the warmed air to pass out of the inner cabinet space. 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 (see 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 maybe stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

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 spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the 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 (this is a two person lift) into the cabinet and pushed fully home.
- Finally, the oven is secured to the cabinet by means of the four Phillips C/SK Head screws - two through each side trim.
- Remove all packaging material from the grill and oven interior.

The appliance must not be installed behind a decorative door in order to avoid overheating

List of loose items:

4 x Phillips C/SK Head No. 6 x 25mm screws.

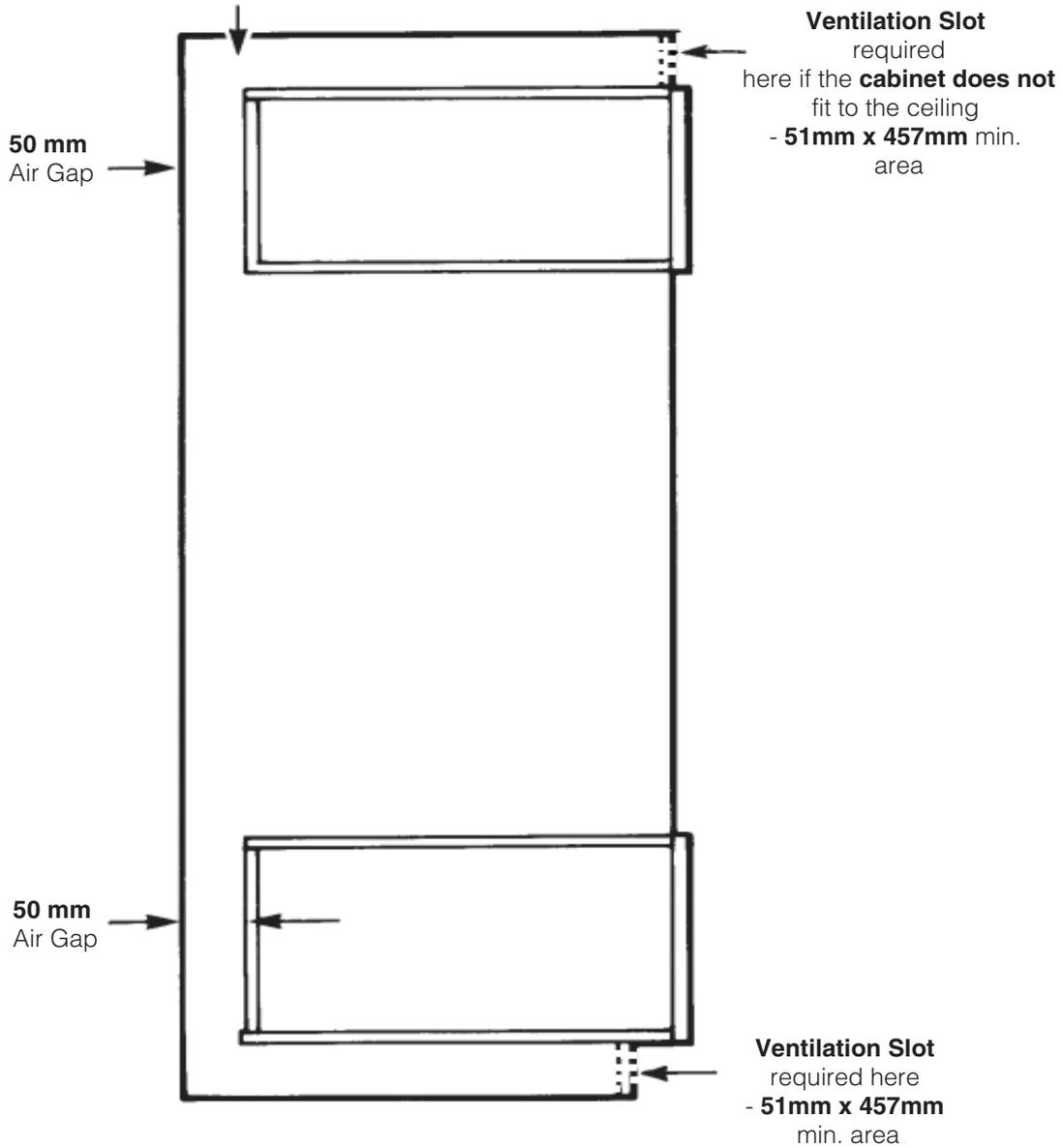
The appliance must not be installed behind a decorative door in order to avoid overheating

Tall Cabinet Ventilation

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Fig. 1

Ventilation Slot required here if cabinet does not fit to ceiling - 51mm x 457mm min. area



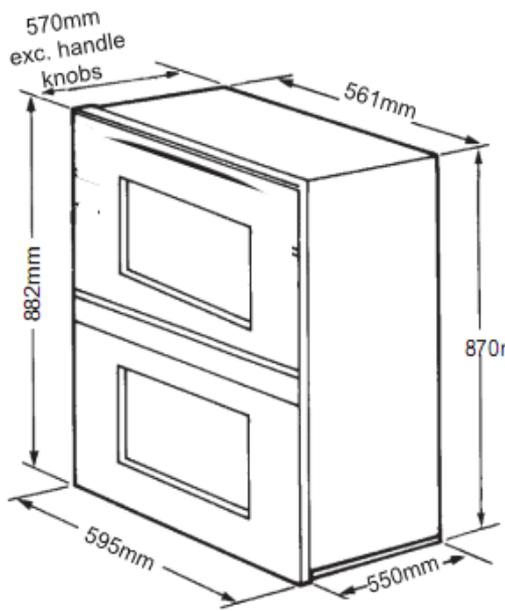


Fig. 2

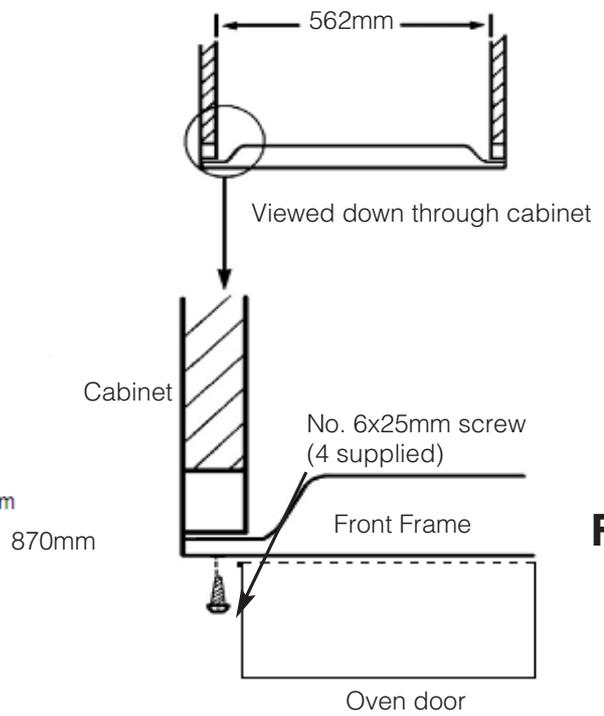
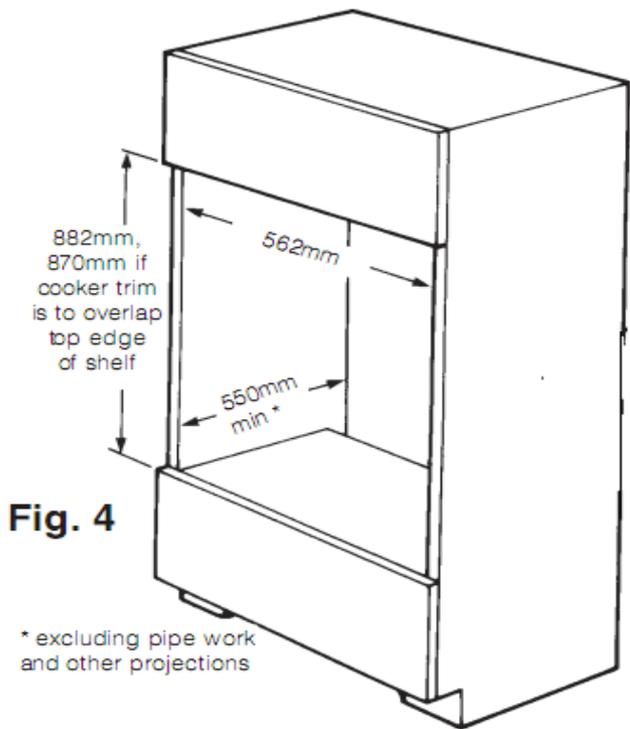


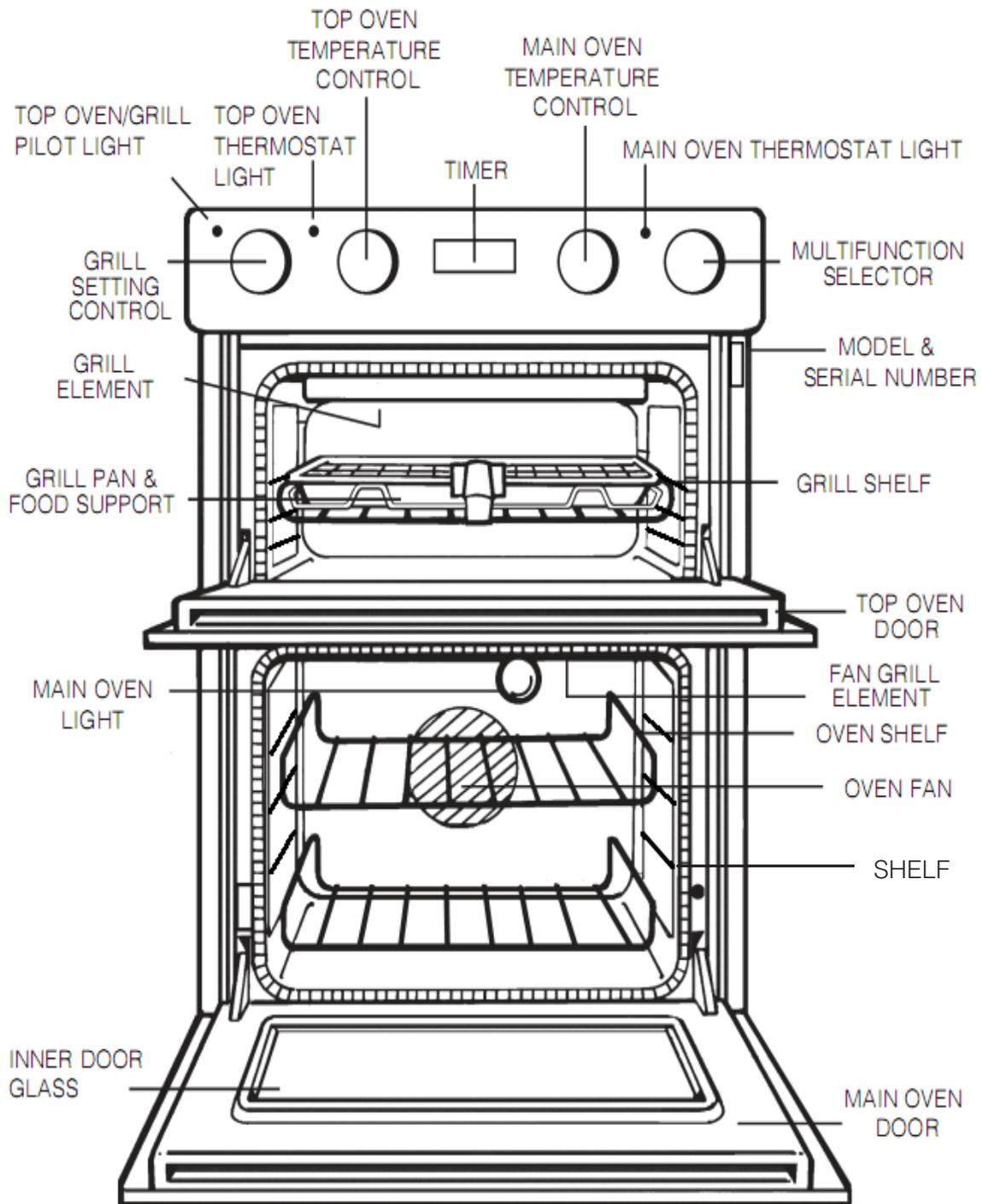
Fig. 3



Features

WARNING: DO NOT TOUCH THE GLASS DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.

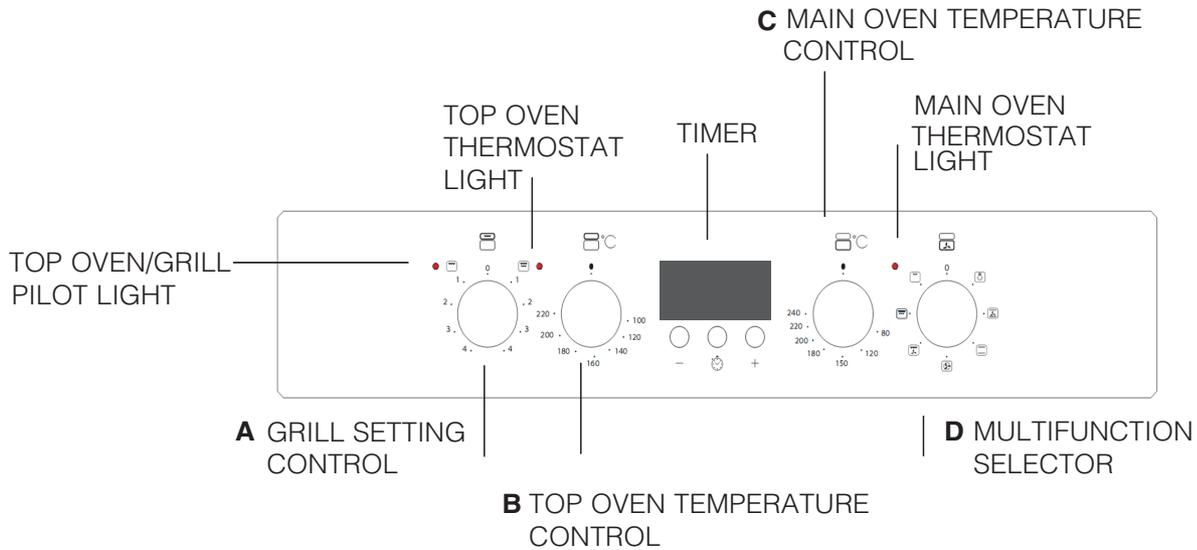
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NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result.

Controls

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IMPORTANT

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 (refer to oven timer operation).

MULTIFUNCTION SELECTOR

Rotate the control knob in either direction to the required function. Many of the functions will also require the main oven thermostat to be set before the oven will heat up.

MAIN OVEN TEMPERATURE CONTROL

This is used in addition to the multifunction selector. This is used for the functions: fan oven, fan grill, half grill and full grill and convection oven.

Turn the control clockwise to set the oven thermostat to the required temperature.

If the timer is set correctly and the selector switch set to a suitable function an indicator light will illuminate (Fan Oven, Convection Oven and Fan Grilling modes only). This will remain on until the oven reaches the required temperature. This light will then cycle on and off as the thermostat maintains control of the oven temperature.

TOP OVEN TEMPERATURE CONTROL

Turn the control clockwise to set the top oven thermostat to the required temperature. An indicator light will illuminate. This will remain on until the oven reaches the required temperature. This light will then cycle on and off as the thermostat maintains control of the oven thermostat.

GRILL CONTROL

The grill control is designed to provide variable heat control of either both grill elements on together or the single left-hand grill element only.

To set the grill power, turn the grill control:

- clockwise for **FULL** grill to any setting MIN - MAX, or
- anti-clockwise for **HALF** grill to any setting MIN - MAX.

COOLING FAN

A gentle flow of air will be blown below the control panel when the grill control is used and after a short period of time when the ovens are used.

Note: Whenever the appliance has been used, the cooling fan may run on or restart itself after all the controls have been turned off. This indicates that the appliance is still warm.

Multifunction Selector Switch

The Multifunction selector switch is used when operating the main oven.

With the exception of the O position the main oven light will remain on when this selector switch is used.

Off

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 thermostat control to set the required temperature.

Conventional Oven

Top and base elements are controlled when this function is selected.

Use the main oven thermostat to set the required temperature.

Half Grill

With this function selected both sides of the grill will be on, but the outer element is switched off.

Use the oven thermostat control to set the required temperature.

Oven door must be open for grilling.

Full Grill

Both left and right hand grill elements will be on in this position.

Use the oven thermostat control to set the required temperature.

Oven door must be open for grilling.

Fan Grill

The oven fan and fan grill element are controlled when this function is selected.

Use the oven thermostat 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 oven thermostat control must be set in the off position.

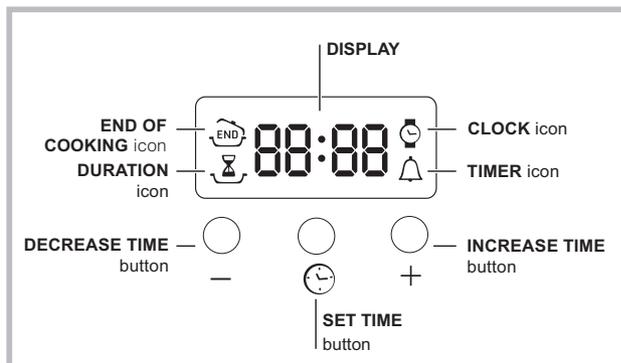
Light Only

This function switches on the oven light only.

! After selecting any of the oven programs, the parameter setting of the product is activated. It optimizes the performance of cooking, but could result in a delayed ignition of fan and heating elements.

The electronic programmer

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! The Main Oven (only) can be controlled by the automatic timer.

! Never operate the grill or top oven when the main oven is 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 the 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.

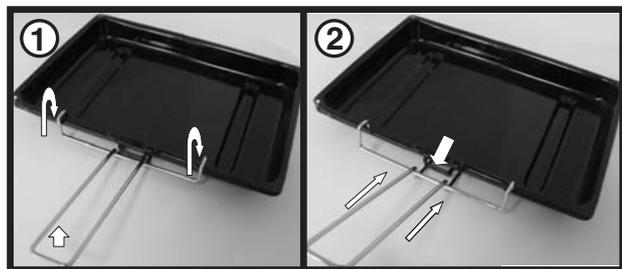
Grill Pan and Handle

Using the grill pan kit

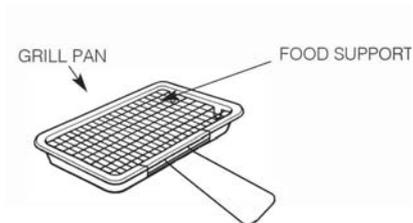
The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

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.

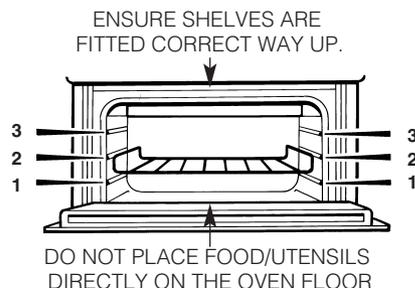
The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the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



Grill Pan, Food Support



Top Oven Shelf Positioning for Grilling



NOTE:

- Preheat the grill if indicated on grill chart
- The grill pan must be placed on the correct shelf and positioned centrally under the grill element.
- Leave the control at MAX for toast, and for 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 MAX. The thicker the food, the lower the control should be set.
- DO NOT line the grill pan with aluminium foil, as this increases the amount of fat spitting which can cause a fire.
- After use always return the grill control to the OFF (0) position.

Conventional Grilling

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CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED.

The grill control is designed to provide variable heat control, either turning the control clockwise for the twin grill elements on together or turning anti-clockwise for the single, left hand grill element only. You can select a power level of **MIN** through to **MAX**, in both directions.

The control is **Off** at **O**.

Note:

The grill will not operate unless the top oven control is in the OFF position.

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. Open the grill door to the grilling position, ie. open fully. With the grill door in the grilling position, heating the grill is achieved by turning the control clockwise to the desired 'grill setting' on the control panel, as described under 'setting the grill'.

Never: Line the grill pan with aluminium foil.

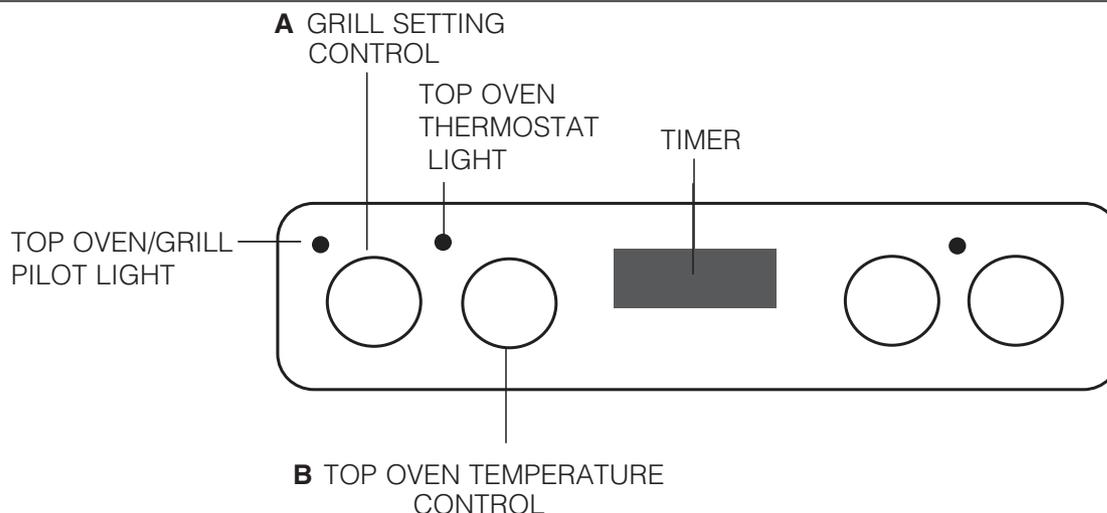
Note:

A gentle flow of air will be blown from underneath the controls by the coolong fan when the grill is in use and will continue to do so for a length of time even after the controls have been turned off.

Preheat the grill at setting **MAX** for approximately **5** minutes. The grill pan is placed on the shelf and should be correctly positioned under the grill element. Leave the control at **MAX** for toast, 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 **MAX**. The thicker the food, the lower the control should be set.

Operation when using the Top Oven for Grilling

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Step 1 Ensure that the timer is set to manual.

Step 2 Place the shelf in the correct position (see Grilling Guide). Place the food/grill pan on the shelf, position centrally under the grill element. Leave the door fully open.

Step 3 Turn knob (A) clockwise for FULL grill or anti-clockwise for HALF grill, to select the Grill Setting:
(MIN = Low, MAX = High)

Grill Controls Example:

MAX = Maximum Grill Setting.

NOTE: Do not grill with the grill/top oven door closed.



Step 4 After use, turn the grill control (A) to the off position (•).

! The Top oven/Grill Pilot Light is on when grill is used.

! Ensure knob (B) is in "0 position". The grill and the top oven cannot work simultaneously

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

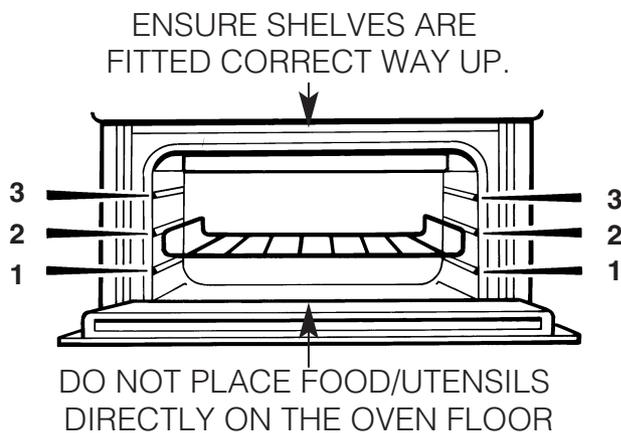
Using the Top Oven as a Convection Oven

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The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is 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 so that the element is directly above. As a guide, the front of the utensil should be approx. 100mm (4") from the front of the shelf.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. It may also be necessary to increase or decrease cooking times.

SHELF POSITIONING



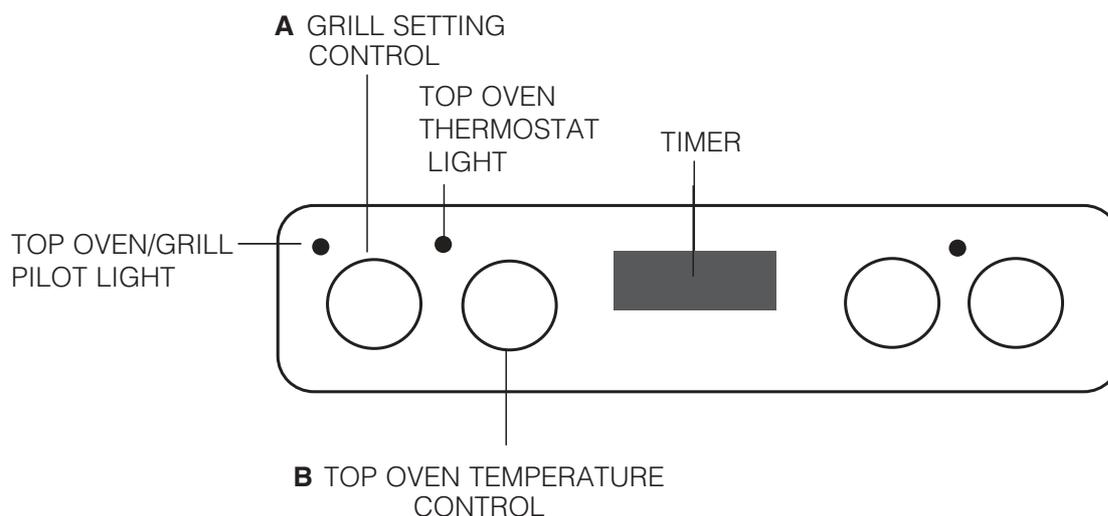
There should always be at least 25mm (1 inch) between the top of the food and the grill element.

WARNING:

Items stored in the top oven will get hot when the main oven is in use.

Operation when using the Top Oven as a Convection Oven

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- Step 1** Ensure that the timer is set to manual.
- Step 2** Place the shelf in the correct position (see Oven Temperature Charts).
- Step 3** Select the required cooking temperature using control (B) (see Top Oven Temperature Charts). The pilot light will immediately come on, and remain on until the oven reaches the required temperature. The thermostat light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.
- Step 4** Place the food centrally on the shelf below the element ensuring the oven door is closed.

The Top oven/Grill Pilot Light is lit when top oven is used.

NOTE: At the end of your cooking, always return control (B) to the OFF (O) position.

Top Oven Cookery Notes

PLATE WARMING

Place the plates/dishes on shelf position 1 from the base of the top oven, and turn top oven temperature control (B) to 100°C for 10-15 minutes.

Never use the grill setting control (A) when warming plates.

TOP OVEN UTENSILS

Do Not use: Meat Pans and Baking Trays larger than - 225mm x 300mm (9"x12")

DO NOT use the grill pan as a meat pan in the top oven, as the air circulation will be seriously restricted.

Oven Temperature Charts - Baking

GB

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

Baking	Fan Oven Cooking		
	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	210/220	9-12
Small Cakes	No	170/180	15-20
Victoria Sandwich	No	160/170	20-25
Sponge Sandwich (fatless)	Yes	190/200	15-20
Swiss Roll	Yes	190/200	10-15
Semi-rich Fruit cakes	No	140/150	1¼ - 1½ hrs
Rich Fruit Cakes	No	130/140	Depending on size
Shortcrust Pastry	No	190/200	Depending on size
Puff Pastry	No	190/200	Depending on size
Yorkshire Pudding	Yes	180/190	40-45
Individual Yorkshire Pudding	Yes	190/200	20-25
Milk Pudding	No	130/140	1½ - 2 hrs
Baked Custard	No	140/150	35-45
Bread	Yes	200/210	30-35
Meringues	No	80-90	3 - 4 hrs

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

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.

Food	Main Fan Oven Cooking		
	Note: Up to two shelves may be used in this oven. The position of these is not important providing they are evenly spaced.		
Meat	Pre-heat	Temperature °C	Time (approx.)
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.
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 extra.
Turkey up to 5.5kg (12lb)	No	150/160	13-15 mins per 450g (1lb) eg. 5kg (11lb) = 143-165 mins
Turkey over 5.5kg (12lb)	No	150	12 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins
Casserole Cooking	No	140/150	1½ - 2 hrs

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 - Fan Grilling

GB

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 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, next page).
5. Position the meat pan centrally under the grill elements (if available).
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.

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. But 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 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. Position meat in oven as recommended in the roasting chart.
4. 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.
5. 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 table and cook for a longer time per kg.
6. 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	
Chicken joints	over 2.5 less than 1kg each	160-170	40	30	-	
		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 Partridge Pheasant	Any Any Any	170-180 170-180 170-180	30-50 40-50 40-50	- - -	- - -	Well hung meat will require less cooking time. grill on position 1.
Beefburgers	450g(lb)	170	25mins per 450g (lb)			Shelf 3. Shelf 3. Prick sausages before cooking. Shelf 3. Roll up bacon before cooking. 4 pieces of steak, sausages, chops, bacon, tomatoes & mushrooms. Cook sausages, chops, bacon for 10 mins. add steak, cook for further 20 mins.
Sausages	450g(lb)	170	25mins per 450g (lb)			
Bacon	450g(lb)	170	25mins per 450g (lb)			
Mixed Grill		170			30	

Using the Main Oven for Other Functions

GB

FAN ONLY SETTING

DEFROSTING FROZEN MEAT & POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a refrigerator (allowing 5-6 hours per lb.) or at room temperature (allowing 2-3 hours per lb.). Frozen meat or poultry must be completely defrosted before cooking in the oven. However, to decrease the amount of time required to defrost food items, a nonheating fan only setting may be selected for the main oven only.

OPERATION: TO ASSIST IN DEFROSTING:

Place food in the oven and close the oven door. Turn Control D, clockwise to the FAN ONLY setting:

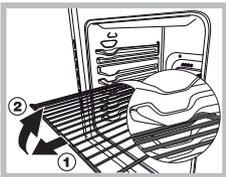
This defrosts by circulating the air around the food, time to defrost will depend on type and size of the food.

NOTES: DO NOT defrost meat and poultry by warming the food through.

Foods ideally suited to defrosting using the fan only setting are cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods.

NOTE: 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).



If fish, meat and poultry are to be defrosted using the fan only setting, where possible it is recommended that the food should be small and thin.

The items should be placed so that the maximum amount of surface area is exposed to the circulating air, and that they are turned regularly to ensure even defrosting.

Larger cuts of meat and poultry may be defrosted by using the fan only setting up to a maximum weight of 2 kg (4lb 8oz).

It is important to wash both meat and poultry and cooking utensils immediately after defrosting and before cooking. Food should be cooked immediately after defrosting.

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

LIGHT ONLY SETTING

When Control D, is turned clockwise to the LIGHT ONLY setting, the main oven light only will illuminate:

Main Oven - Convection Oven

GB

Important

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

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

Food should not be placed on the floor of the oven

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Position rod shelf as recommended in the chart for food being cooked.
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 oven temperature charts). The oven light will remain on. The oven indicator light will remain on until the oven reaches the set temperature. This 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

Important

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

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.

Operating Procedure

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 the required temperature setting (see Main Oven temperature charts).
The oven light will remain on.
The oven indicator light will remain on until the oven reaches the set temperature. This 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

GB

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.

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.
- Small joints weighing less than 1.75kg (3 1/2 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

GB

Conventional Oven				
It is not necessary to pre-heat the fan oven before roasting. Note: Where times are stated, they are approximate only.				
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 2 or 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	
<p>If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.</p>				

Fan Oven				
It is not necessary to pre-heat the fan oven before roasting. Note: Where times are stated, they are approximate only.				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	Runner 2 or 3 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	150/160 or 150	25-30 mins per 450g (1lb)	
Casserole Cooking	No	140-150	1½ - 2 hrs	
<p>If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.</p>				

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

GB

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 recipe and size	2nd from bottom
Shortcrust Pastry	Yes	180/190	Depending on use	2nd or 3rd from bottom
Puff Pastry	Yes	190/200	Depending on use	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 mins.	Shelf Position
Scones	Yes	210/220	9-12 approx.	2nd from bottom
Small Cakes	No	170/180	15-25 approx.	3rd from bottom
Victoria Sandwich	No	160/170	20-30 approx.	3rd from bottom
Sponge Sandwich (fatless)	Yes	180/190	15-20 approx.	3rd from bottom
Swiss Roll	Yes	190/200	12-15 approx.	3rd from bottom
Semi-rich Fruit cakes	No	140/150	1¼ - ½ hrs. approx.	2nd from bottom
Rich Fruit Cakes	No	130/140	Depending on size	2nd from bottom
Shortcrust Pastry	No	190/200	Depending on size	2nd or 3rd from bottom
Puff Pastry	No	190/200	Depending on size	2nd or 3rd from bottom
Yorkshire Pudding	Yes	180/190	40-50 approx.	3rd from bottom
Individual Yorkshire Pudding	Yes	190/200	20-25 approx.	3rd from bottom
Milk Pudding	No	130/140	1½ - 2 hrs. approx.	2nd from bottom
Baked Custard	No	140/150	35-45 approx.	3rd from bottom
Bread	Yes	200/210	30-35 approx.	3rd from bottom
Meringues	No	80/90	3 - 4 hrs. approx.	3rd from bottom

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.

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

Main Oven Grilling

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

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE DOOR CLOSED.

- 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.
- Preheat the grill on the required setting for 5 minutes

Grilling Procedure:

1. Open the main oven door fully and position the rod shelf as recommended in the grilling chart (see below) for the food being cooked.
2. Turn the multifunction selector switch to HALF grill or FULL grill and then turn the Main Oven temperature control to the required setting to 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 on the rod shelf.
4. Leave the oven thermostat at setting MAX for toast and for fast cooking of foods. For thicker foods requiring longer cooking turn the thermostat to a lower setting, after initial sealing on both sides at MAX. The thicker the food, the lower the thermostat should be set. If excessive smoke is emitted, reduce the setting.
5. After use always return both controls to their OFF (O) position.

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
Chops, gammon steaks etc.	5	230 for 6 - 8 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

Care and Cleaning

GB

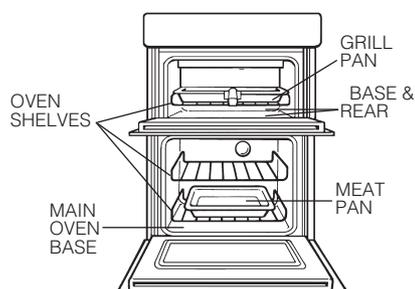
WARNING: Before cleaning, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

Never use steam cleaners or pressure cleaners on the appliance.

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).

1. CLEANING GRILL, TOP OVEN AND MAIN OVEN



(a) Base & Rear of Top Oven and Base of Main Oven.

Wipe out the oven with a damp soapy cloth. For more stubborn stains on the base of the oven use a well soaped fine steel wool soap pad.

(b) Grill Pan & Oven Shelves.

To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in warm soapy water. Use a well soaped fine steel wool soap pad to remove stubborn stains from the rod shelves and grill pan and the base of the oven.

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.

Oven shelf supports

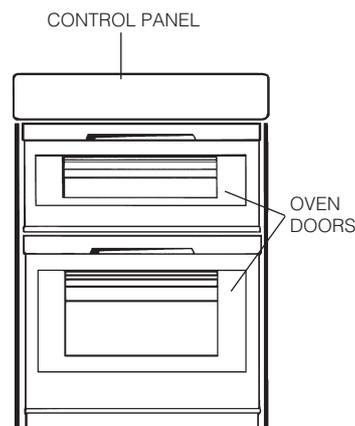
The shelf supports are removable and dishwasher safe.

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.

2. OVEN DOORS



(a) Control Panel

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

(b) Inner Door Panels & Glass

Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped, fine steel wool soap pad.

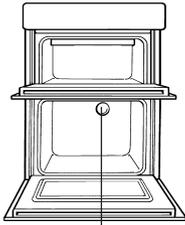
(c) Stainless trims (SS models only)

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

DO NOT use scouring pads, or abrasive powder, which will scratch the glass.

Care and Cleaning

3. REPLACEMENT OF THE OVEN LAMP

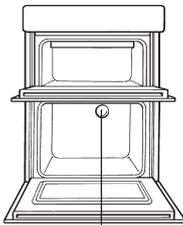


MAIN OVEN LAMP

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.

Open the oven door and remove the oven shelves.
Using a thick cloth, grip the lamp lens, unscrew anticlockwise and remove the lens.
Carefully unscrew the bulb anti-clockwise.
Fit replacement bulb (25W 300°C SES) and refit lens.

4. HOW TO CLEAN THE LAMP LENS



MAIN OVEN LAMP

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

Open the oven door and remove the oven shelves.
Using a thick cloth, grip the lamp lens, unscrew anticlockwise and remove.
Clean with a non-abrasive cleansing cream and refit lamp lens.

DO NOT use scouring pads, or abrasive powder, which will scratch the glass lens

! Do not use the oven lamp as/for ambient lighting

Care and Cleaning

DROP DOWN DOORS

Remove the door inner glass as follows.

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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 OVEN 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.

If Something Goes Wrong?

Before calling a Service Engineer, please check through the following lists.

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Problem	Check
Slight odour or small amount of smoke when grill / oven used for first time	This is normal and should cease after a short period.
Nothing works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the main oven wall is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Timer Display shows '0.00' with "Auto" Flashing	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct day and "Manual" operation using the instructions given in the timer section of the book.
Main oven and Top ovens do not work, but the grill works	Your timer may be set for an Auto Cooking programme: Check the timer to see whether 'Auto' is lit or flashing. If it is then please follow the instructions given in the Timer section of this book to return the timer to Manual operation.
Top oven and grill do not work, but Main oven works.	Operating the oven under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the oven back on and check that the Grill / Top oven is now operating.
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and <u>not</u> a fault.
Draught from beneath control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself after all of the controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and <u>not</u> a fault.
Timer buzzer / audible tone operates continually	To cancel the audible tone, press the minute minder button.
Grilling is uneven	Ensure that Grill pan has been positioned as stated in the Grilling section of this book.
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see section on oven lamp replacement). A new lamp may be obtained from our Parts department (see back page).
Condensation on the wall at the rear of the oven.	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:

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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.

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