HAE60K S
HAE60P S
HAE60X S
60HEP S
60HEG S
DSC60S S.1
Instructions for Installation and Use

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

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.
When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed. PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.
· Always remove all packing from the appliance before switching on for the first time.
· Understand the controls prior to using the appliance.
· Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
· Turn controls off when not in use.
· 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 hotplates or pans.
· Always take care to avoid heat or steam burns when operating the controls.
· Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
· Always make sure the shelves are in the correct position before switching on the oven or grill.
· Always keep the oven/grill door closed when the appliance is not in use.
· Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
· Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
· Always keep ventilation slots clear of obstructions.
· Always refer servicing to a qualified appliance service engineer.
· Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot.
· Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.
· During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven. The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.
· Never stare at Halogen heating units.
· Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
· Never allow anyone to sit or stand on any part of the appliance.
· Never store items above the appliance that children may attempt to reach.
· Never leave anything on the hob surface when unattended and not in use.
· Never remove the oven shelves whilst the oven is hot.
· Never heat up unopened food containers as pressure can build up causing the container to burst.
· Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
· Never place flammable or plastic items on or near the hob.
· Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.
· Never use the appliance as a room heater.
· Never use the grill to warm plates.
· Never dry any items on either the hob or oven doors.
· Never install the appliance next to curtains or other soft furnishings.
· Never operate the grill with the grill door closed as this will cause the appliance to over heat.
· Never use ‘steam cleaners’.
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. 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.
Introduction

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

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

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

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

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

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings. Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet. To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

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

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

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

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.

* The guarantee is subject to the provisions that the appliance:
(a) Has been used solely in accordance with the Users Instruction Book.
(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.
(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.
(d) Has been correctly installed.

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

This appliance conforms with the following European Economic Community directives:
- 2006/95/EC of 12/12/06 (Low Voltage) and subsequent modifications;
- 2004/108/EC of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 2002/96/EC
- 1275/2008 (Stand-by/ Off Mode)

Technical Characteristics

Top Oven

Usable Volume: 39 Litres

ENERGY LABEL and ECODESIGN
Standard EN 60350-1
Standard EN 50564.

Declared energy consumption for Natural convection Class heating mode: Conventional

Main Oven

Usable Volume: 71 Litres

ENERGY LABEL and ECODESIGN
Standard EN 60350-1
Standard EN 50564.

Declared energy consumption for Natural convection Class heating mode: Fan Oven

Voltage and Frequency
230-240V~ 50Hz

Hob

ECODESIGN
Standard EN 60350-2.
Standard EN 50564.
**Installation**

**WARNING - THIS APPLIANCE MUST BE EARTHED.**

**Mains Connection**
Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel. The model number and serial number are located on the front of the cooker, as shown on the Feature’s page.

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

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency. The power supply cable should conform to B.S.6004 with a conductor size of 6mm², minimum. Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

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

**Levelling**
Four skid feet are fitted which can be adjusted up or down to level the cooker. For a correct installation of the cooker the following precautions must be followed:

The height of the cooker can be adjusted by means of adjustable feet in the plinth (900mm - 920mm). 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.

**Sitting the Cooker**
The cooker is designed to fit between kitchen cabinets spaced 600mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing and cleaning.

It can be used with cabinets one side or both as well as in an angled corner setting. It can also be used freestanding.

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.

**Note:** This appliance must NOT be fitted on a platform.

**Moving the Cooker**
Before moving your cooker, switch off at the cooker control unit, ensure that it is cool. Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

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

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

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

**Metal cover**
After installing the power cable, screw the metal cover with three screws.
Features

1800/750W Dual Circuit HAE60K S HAE60P S HAE60X S
1800W Ceramic (All other models)
1200W Ceramic
1500W Ceramic
1800W Ceramic

Minute Minder/Timer*
Model number & Serial number label
Oven light (60HEP only)
Grill pan handle
Top oven/grill rod shelf
Oven light
Oven fan
Door Switch*
‘Stay Clean’ liners*

Main oven rod shelves

Inner door glass

Hot Hob Indicators*
Control panel
Hot Hob Indicator*

Conventional Grill
Grill pan and food support
‘Stay Clean’ liners*

Top Oven door
Main Oven door

1200W Ceramic

* Available only in certain models
Operating controls when the grill is in use
In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.
Note: After use, it is advisable to check that all cooker controls have been switched Off.

Cooling fan
A gentle flow of air will be blown below the control panel when the grill control is in use. When the ovens are in use the cooling fan will operate after a short period of time and may run on after all controls are switched off.

Main Oven light
The main oven light will illuminate when the thermostat is operated.
The light will remain on during the cook period.

60HEP; DSC60S; 60HEG

The Grill/ Top Oven Pilot Light
The light remains lit when the top oven or grill is in use.

The top oven thermostat light
The top oven light will come on and wait for the top oven thermostat light to go off, indicating that the oven has reached the right temperature.

The main oven thermostat light
The main oven light will come on and wait for the main oven thermostat light to go off, indicating that the oven has reached the right temperature.
**Clock/Minute Minder Operation**

**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 **CLOCK** icon and the four numerical digits on the DISPLAY will begin to flash. The main oven will not work until the clock is set.

1. Press the **SET TIME** button several times until the **CLOCK** 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 **SET TIME** button again to finalise the setting.

**Programming the cooking duration**

1. Press the **DECREASE TIME** button several times until the **END OF COOKING** 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 desired value.
3. Wait for 10 seconds or press the **DECREASE TIME** 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 duration 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 **INCREASE TIME** button until the **CLOCK** 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 **INCREASE TIME** 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.

**Cancelling a programme**

To cancel a programme:

- Press the **DECREASE TIME** 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.
Temperature Conversion Chart

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>°F</th>
<th>Main Conventional Oven °C</th>
<th>Top Conventional Oven °C</th>
<th>Main Fan Oven °C</th>
</tr>
</thead>
<tbody>
<tr>
<td>½</td>
<td>250</td>
<td>120</td>
<td>110</td>
<td>100</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
<td>140</td>
<td>130</td>
<td>120</td>
</tr>
<tr>
<td>2</td>
<td>300</td>
<td>150</td>
<td>140</td>
<td>130</td>
</tr>
<tr>
<td>3</td>
<td>325</td>
<td>160</td>
<td>150</td>
<td>140</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>180</td>
<td>170</td>
<td>160</td>
</tr>
<tr>
<td>5</td>
<td>375</td>
<td>190</td>
<td>180</td>
<td>170</td>
</tr>
<tr>
<td>6</td>
<td>400</td>
<td>200</td>
<td>190</td>
<td>180</td>
</tr>
<tr>
<td>7</td>
<td>425</td>
<td>220</td>
<td>210</td>
<td>200</td>
</tr>
<tr>
<td>8</td>
<td>450</td>
<td>-</td>
<td>220</td>
<td>210</td>
</tr>
<tr>
<td>9</td>
<td>475</td>
<td>-</td>
<td>-</td>
<td>220</td>
</tr>
</tbody>
</table>
WARNING: IF THE SURFACE IS CRACKED, SWITCH OFF THE APPLIANCE TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK, FOR HOB SURFACES OF GLASS-CERAMIC OR SIMILAR MATERIAL WHICH PROTECT LIVE PARTS.

### Heating Zones

<table>
<thead>
<tr>
<th></th>
<th>60HEP;DSC60S; 60HEG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Right</td>
<td>6 Heat 1500W</td>
</tr>
<tr>
<td>Rear Left</td>
<td>6 Heat 1800W</td>
</tr>
<tr>
<td>Rear Right</td>
<td>6 Heat 1200W</td>
</tr>
<tr>
<td>Front Left</td>
<td>6 Heat 1200W</td>
</tr>
</tbody>
</table>

The Working of the Heating Zones

<table>
<thead>
<tr>
<th></th>
<th>HAE60K; HAE60P; HAE60X:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Right</td>
<td>6 Heat 1800W</td>
</tr>
<tr>
<td>Rear Left</td>
<td>Dual Circuit HiLite - Solarglo 1800/750</td>
</tr>
<tr>
<td>Rear Right</td>
<td>6 Heat 1200W</td>
</tr>
<tr>
<td>Front Left</td>
<td>6 Heat 1200W</td>
</tr>
</tbody>
</table>

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

The HOT HOB indicator light:

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

**Rear Left Dual Circuit hotplate**

(models HAE60K; HAE60P; HAE60X)

This is a dual purpose hotplate with two elements. The settings on the glass control panel will show 1 - 4 when the control knob is turned clockwise to indicate that the whole hotplate is turned on and can be used for a larger pan, 4 is the highest setting. With the control knob turned anti-clockwise the settings on the glass control panel will show 1 - 4 to indicate that only the inner part of the hotplate is switched on.

This is an energy saving feature and is useful for cooking with smaller pans or for simmering. The control will be **OFF** when the control knob is turned to the **O** position.

**Choice of saucepan's**

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

**ALWAYS USE:**

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

**NEVER USE:**

- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could scratch the glass surface.
- Glass or glass ceramic utensils.
Do Not

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

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

Do

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

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

Always ensure that saucepan handles are positioned safely.
Always take extra care when cooking foods with a high sugar content eg. jam, as spillage will cause damage to the surface of the glass.

Always clean spills immediately (see Care and Cleaning).

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

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

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

CAUTION: Accessible parts may become hot during use. Young 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 of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the control knob is rotated.

With the control rotated clockwise 1 through to 4 the twin elements will come on together. With the control turned anti-clockwise 1 through to 4 and the single left hand element will come on only.

The control is Off at 0.

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, i.e. 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.

Never: line the grill pan with aluminium foil.

Note: Preheat the grill at setting 4 for approximately 5 minutes.

The grill pan is placed on the shelf or grill pan support and should be correctly positioned under the grill element.

Leave the control at 4 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 4.

The thicker the food the lower the control should be set.

GUIDE TO GRILLING

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

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

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.

GRILL CHART

<table>
<thead>
<tr>
<th>Food</th>
<th>Grill Setting</th>
<th>Approximate Cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread products</td>
<td>4</td>
<td>3 - 10 mins.</td>
</tr>
<tr>
<td>Small cuts of meat, sausages,</td>
<td>4 for 4 mins.</td>
<td>10 - 20 mins.</td>
</tr>
<tr>
<td>bacon, etc.</td>
<td>reduce to</td>
<td></td>
</tr>
<tr>
<td>Chops etc.</td>
<td>4 for 6-8 mins.</td>
<td>20 - 30 mins.</td>
</tr>
<tr>
<td>Gammon steaks</td>
<td>reduce to</td>
<td></td>
</tr>
<tr>
<td>Chicken pieces</td>
<td>lower setting.</td>
<td></td>
</tr>
<tr>
<td>Fish:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>fingers</td>
<td>4</td>
<td>10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.</td>
</tr>
<tr>
<td>Whole Fillets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish in bread crumbs</td>
<td>3</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pre-cooked potato products</td>
<td>3</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pizzas</td>
<td>3</td>
<td>12 - 15 mins. in the base of the grill pan.</td>
</tr>
<tr>
<td>Browning of food</td>
<td>4</td>
<td>8 - 10 mins. Dish placed directly on the shelf</td>
</tr>
</tbody>
</table>
Warning: Accessible parts may become hot during use. Young children should be kept away.

Your cooker is not fitted with a conventional type of grill. The solarplus grill is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes pre-heat before food is placed beneath them, but for normal grilling the solarplus grill can be used from cold without any pre-heat. However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

Notes
You will notice that the grill elements are protected by a wire mesh. This stops you from touching live parts.

DO NOT under any circumstances insert objects into the grill mesh as this could damage or break the element tubes OR if the grill is on cause an electric shock.

During use the mesh may become soiled. Do not attempt to clean it while the grill is still on. Turn the cooker off at the control unit and wait until it has cooled down before cleaning.

Care must be taken to ensure the grill mesh is not distorted - DO NOT store the grill pan handle on the grill pan grid when the grill pan runners are on the top runner position.

There are two halves to the grill, one on the left and one on the right. You can choose to have both sides on or just the left side on.

Turning the control knob clockwise, will switch both sides on. Turning it anti-clockwise, will only switch the left side on.

The numbers which are displayed indicate the heat setting:
MAXIMUM is the hottest and MINIMUM the coolest.

GRILLING SHOULD NOT BE UNDERTAKEN WITH THE TOP OVEN/GRILL DOOR CLOSED - This will cause overheating.

The grill will not operate unless the top oven control is in the Off position, 'O'.

To operate the grill proceed as follows:
1. Open the grill/top oven door fully.
2. Position the rod shelf as recommended, in the chart (next page), for the food being cooked.
3. Place the grill pan on the rod shelf, ensuring it is positioned centrally under the element.
4. Never line the grill pan with aluminium foil as this may cause overheating of fat in the grill pan.

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Shelf Position from base of oven</th>
<th>Setting</th>
<th>Approx. Cooking Time</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread Products</td>
<td>1 min.</td>
<td>3 or 2</td>
<td>Maximum</td>
<td>3-5 minutes.</td>
<td>Grill pan and grid.</td>
</tr>
<tr>
<td>Small cuts of meat - Sausages, Bacon</td>
<td>None</td>
<td>3 or 2</td>
<td>Maximum for 4 minutes, then reduce to 3</td>
<td>10-15 minutes. Grill pan and grid.</td>
<td></td>
</tr>
<tr>
<td>Chops, etc. Gammon Steaks, Chicken pieces</td>
<td>None</td>
<td>2</td>
<td>Maximum or 6-8 minutes. reduce to 3-2,5</td>
<td>25-30 minutes. Grill pan and grid.</td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td>None</td>
<td>2</td>
<td>Maximum</td>
<td>6-6 minutes.</td>
<td>In base of grill pan.</td>
</tr>
<tr>
<td>Whole:</td>
<td>None</td>
<td>2</td>
<td>Maximum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fillets:</td>
<td>None</td>
<td>3 or 2</td>
<td>Maximum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish in breadcrumbs</td>
<td>None</td>
<td>3 or 2</td>
<td>3</td>
<td>10-15 minutes. Grill pan and grid.</td>
<td></td>
</tr>
<tr>
<td>Pre-cooked Potato Products</td>
<td>None</td>
<td>3 or 2</td>
<td>3</td>
<td>10-12 minutes.</td>
<td></td>
</tr>
<tr>
<td>Pizzas</td>
<td>None</td>
<td>3 or 2</td>
<td>3</td>
<td>10-15 minutes. Grill pan and grid.</td>
<td></td>
</tr>
<tr>
<td>Browning of Food</td>
<td>1 min.</td>
<td>1 or 2</td>
<td>Maximum</td>
<td>5-7 minutes.</td>
<td>Dish placed directly on shelf.</td>
</tr>
</tbody>
</table>

* Available only in the models: 60HEP; 60HEG; DUE61BC; JLE 60 P
Top Oven Cookery Notes

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.

There are two cooking positions, the shelf placed on runner 1 or 2 (from the base), do not use shelves upside down.

**Food/utensils must not be placed directly on the oven floor.**

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

**Warning:** Items stored in top oven will get hot when main oven is in use.

**Operation**

To heat the oven, turn the control knob clockwise. The top oven pilot light will come on and remain on until the oven reaches the required temperature. The pilot light will automatically go on and off during cooking as the thermostat maintains the correct temperature.

**Cooking meat/poultry**

Small joints of meat up to 1.5 kg (3 lbs), or poultry, up to 3.6 kg (8 lbs) (60 cm cookers) in weight can be roasted in a small meat pan in the top oven. Larger joints of meat/poultry weighing more than 3.6 kg (8 lbs) (60 cm cookers) should be roasted in the main oven.

**Do not use the grill pan as a meat pan in the top oven as air circulation will be seriously restricted.**

**Top oven as a warming compartment for plates**

Place the plates/dishes on the shelf, positioned on runner 1, turn top oven control to 100°C for 10-15 minutes. Never use grill control.

Main Oven Cookery Notes

To heat the oven turn the knob clockwise, selecting the require temperature between 80°C (176°F) and 230°C (450°F) as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

The main oven fan will switch off at regular intervals during the cooking cycle. This feature helps achieve perfect cooking results whilst giving a benefit to you and the environment of reduced energy consumption.

It should be noted that at the end of the 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.

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

The ‘oven temperature 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.

Unless otherwise indicated in the charts food should be placed in a cold oven, i.e. without pre-heating. 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.

**Oven positions**

Since the distribution of heat in the circulaire fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

The top oven rod shelf can be used in the main oven when cooking large quantities of food. Additional shelves can be purchased through your oven supplier or our Parts Department (see Key Contacts, back page).

**Food or utensils should Never be placed directly on the floor of the oven for cooking.**

Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure oven circulation do not use meat pans larger than 390 x 300 mm (15” x 12”) and baking trays no larger than 330 x 255 mm (13” x 10”), these should be positioned centrally on the oven shelf.

Food should not be placed directly 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**

When all 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 temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an equal gap at either side of the oven.

**Frozen meat and poultry**

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

### Top Oven Cooking

<table>
<thead>
<tr>
<th>Baking</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time in mins.</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220</td>
<td>10-15</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180/190</td>
<td>20-25</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>170/180</td>
<td>20-30</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Sponge Sandwich</td>
<td>Yes</td>
<td>180/190</td>
<td>20-25</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>200/210</td>
<td>10-15</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Semi-rich Fruit cakes</td>
<td>Yes</td>
<td>150/160</td>
<td>60-75</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>140/150</td>
<td>Depending on size</td>
<td>Runner 1 or 2 from bottom of oven</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>190/200</td>
<td>Depending on size</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>200/210</td>
<td>Depending on size</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200</td>
<td>30-40</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Individual Yorkshire Pudding</td>
<td>Yes</td>
<td>200/210</td>
<td>20-30</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Milk Pudding</td>
<td>Yes</td>
<td>140/150</td>
<td>90-120</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>150/160</td>
<td>40-50</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210</td>
<td>30-45</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>100</td>
<td>150-180</td>
<td>Runner 2 from bottom of oven</td>
</tr>
</tbody>
</table>

### Fan Oven Cooking

<table>
<thead>
<tr>
<th>Baking</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time in mins.</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220</td>
<td>8-10</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Small Cakes</td>
<td></td>
<td>170/180</td>
<td>15-20</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>170/180</td>
<td>20-25</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Sponge Sandwich</td>
<td>Yes</td>
<td>170/190</td>
<td>15-20</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>180/190</td>
<td>10-15</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Semi-rich Fruit cakes</td>
<td>Yes</td>
<td>140/150</td>
<td>60-75</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>130/140</td>
<td>Depending on size</td>
<td>Runner 1 or 2 from bottom of oven</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td></td>
<td>190/200</td>
<td>45-50</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>190/200</td>
<td>Depending on use</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>180/190</td>
<td>40-45</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Individual Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200</td>
<td>20-25</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Milk Pudding</td>
<td>Yes</td>
<td>130/140</td>
<td>105-135</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>140/150</td>
<td>40-50</td>
<td>Runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210</td>
<td>40-50</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Meringues</td>
<td></td>
<td>80-90</td>
<td>180-240</td>
<td>Runner 2 from bottom of oven</td>
</tr>
</tbody>
</table>
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

---

### Oven Cooking Charts - Meat

#### Top Oven Cooking

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

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

#### Fan Oven

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>No</td>
<td>160/180</td>
<td>20-25 mins per 450g (1lb) + 20 mins extra.</td>
<td></td>
</tr>
<tr>
<td>Lamb</td>
<td>No</td>
<td>160/180</td>
<td>20-30 mins per 450g (1lb) +25 mins extra.</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td>No</td>
<td>160/180</td>
<td>25-30 mins per 450g (1lb) +25 mins extra.</td>
<td></td>
</tr>
<tr>
<td>Veal</td>
<td>No</td>
<td>160/170</td>
<td>25-30 mins per 450g (1lb) +25 mins extra.</td>
<td></td>
</tr>
<tr>
<td>Chicken/Turkey up to 4kg (8lb)</td>
<td>No</td>
<td>160/180</td>
<td>18-20 mins per 450g (1lb) + 20 mins extra.</td>
<td></td>
</tr>
<tr>
<td>Turkey 4 to 5.5kg (8 to 12lb)</td>
<td>No</td>
<td></td>
<td>13-15 mins per 450g (1lb) at 150/160°C</td>
<td></td>
</tr>
<tr>
<td>Turkey 4 to 5.5kg (8 to 12lb)</td>
<td>No</td>
<td></td>
<td>allow 12 mins per 450g (1lb) at 150°C</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>No</td>
<td>140-150</td>
<td>1½ - 2 hrs</td>
<td>Runner 1 from bottom of oven.</td>
</tr>
</tbody>
</table>

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

---

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

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

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

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

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

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

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

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND, UNLESS SPECIFIED BELOW.

! 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).

Cleaning materials to avoid:
1. Plastic or nylon pads
2. Household abrasive powders and scourers. These may scratch the surface.
3. Oven chemical cleaners, aerosols and oven pads. Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

ALWAYS SWITCH OFF AT THE MAINS SWITCH BEFORE CLEANING.

Ceramic hotplates:
Clean your Ceramic hob top regularly and avoid repeated burning of encrusted contamination.

Your choice of cleaner will depend on the degree of soiling involved (see below).

- minor soiling, where the contamination has not burnt hard, can be wiped off with a clean wet cloth
- major soiling and strongly-adhering burnt encrustation can be quickly and easily removed with a razor-blade scraper
- hard water stains, grease spots and discoloration having a metallic sheen can be removed with ‘Easy Do Cleaner Powder’

* Available only in certain models

- always condition hob after cleaning by using ‘Easy Do Conditioner’ or ‘Hob Brite’. Apply a small amount of conditioner with a clean damp cloth or paper towel. Rub vigorously. Remove excess with a clean damp cloth or paper towel. Polish with a clean cloth or paper towel before the conditioner dries.

Detergent residues must always be completely removed with a clean wet cloth, (even if the instructions for use suggest otherwise), as they can have an etching effect when reheated. Then wipe dry.

To maintain hob in good condition, we would recommend regular use of the ‘Easy Do Powder Cleanser’.

Sprinkle Powder Cleanser on a clean damp cloth or paper towel and rub vigorously for 3 to 4 minutes. Remove all residue with a clean damp cloth or paper towel. Then use conditioner to protect the hob.

For more stubborn marks, mix a small amount of the powder cleanser with ‘Jif Lemon Juice’ (from a bottle) and carefully spread over the affected area. Cover with a damp paper towel and leave for a minimum of 15 minutes. Rub vigorously. Remove excess with a clean damp cloth or paper towel before the conditioner dries. Polish with a clean cloth or paper towel.

Easy Do products are available from many electrical retailers and our Parts Department.
Homecare ‘Hob Brite’ is available from leading Supermarkets.

‘STAY CLEAN’Oven liners*
Refer to the instructions below for cleaning the ‘Stay clean’ panels.

How "STAY CLEAN" works:
The surfaces of the ‘Stay clean’ oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary in order to prevent heavy soiling, to run the oven without a meat pan at maximum setting for a couple of hours.

* Available only in certain models
# Care and Cleaning

<table>
<thead>
<tr>
<th>Main Oven Liners</th>
<th>- side and rear panels.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Oven Liners</td>
<td>- sides</td>
</tr>
</tbody>
</table>

It should not normally be necessary to clean the 'Stay clean' panels in water. If the user feels it is desirable to do so, wash them in warm soapy water, followed by rinsing in clean water. **Do not use enzyme/biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

**Decorative trims (all models):**

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot 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.

Never use scouring pads or abrasive cleaners/powders which may scratch the surface.

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.

Control Panel:

Wipe with a damp cloth and polish with a dry cloth.

Stainless trims:

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

**Grill:**

Remove 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 floor of the compartment.

**Main oven:**

1. Glass Door - open the oven door fully. The glass panel may now be cleaned. Stubborn stains can be removed by using a fine steel wool soap pad. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows. For slight soiling the inner glass panel may be cleaned, while still warm. For removing stubborn stains see next page.

2. Remove the rod shelves. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves and the floor of the oven. Refer to the instructions on previous page for cleaning the 'Stay clean' panels.

**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**

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.

**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.

**Replacement oven lamp:**

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

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 and unscrew the lamp anti-clockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

Do not use the oven lamp as/for ambient lighting.
Cleaning the glass doors

**DROP DOWN DOORS**

Open the door fully and carefully slide the first inner glass towards you, taking care not to allow the glass to fall. If necessary, the glass can be pushed delicately from the back side.

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

**WARNING!** As soon as the inner and middle glass panels are removed, the door slams shut.

**SIDE OPENING DOORS**

Cleaning the door glass is the same as the drop down doors.

Open the lower door and lift out the inner door glass.

Remove the two rubber anti-rattle bungs.

Remove the centre glass taking care to support the weight of the glass when removing and fitting.

The glass panels may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. Replace in the reverse order.

Ensure anti-rattle bungs are fitted before fitting inner door glass.

**BE CAREFUL NOT TO DAMAGE THE GLASS PANELS BY PUSHING THEM TOO HARD.**

When fitting the glass make sure it is fitted correctly ie reflective face is fitted the right way round.

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.

**Anti-rattle bung**

The door glass is equipped with anti-rattle bungs which prevents rattling of the glass when opening and shutting the oven main door. These can be removed for washing.

**WARNING:** Be careful not to lose the bungs when cleaning.

**Door and Control Panel (Glass)**

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

**Door and Control Panel Trims (Stainless Steel)**

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

**Replacement of the Oven Light**

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

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

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steam / Condensation in the oven after use.</td>
<td>Steam is a by-product of cooking any food with a high water contact. To help minimise always: a) Preheat the oven (depending on the model) b) Reduce the amount of moisture at the food preparation stage for example by using a covered container, wherever possible c) Open the door immediately after the baking process. Try to avoid leaving food in the oven to cool after being cooked, remove the food immediately after switching off the oven. d) After each use of the oven, wipe off the condensate with a cloth.</td>
</tr>
<tr>
<td>Condensation on the wall at the rear of the cooker.</td>
<td>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.</td>
</tr>
<tr>
<td>Main Oven Fan keeps turning on and off</td>
<td>This is normal. To help save energy, the fan switches off at regular intervals during the cooking cycle. This does not affect cooking time or results.</td>
</tr>
<tr>
<td>Slight odour or small amount of smoke when grill/oven used for first time</td>
<td>This is normal and should cease after a short period.</td>
</tr>
<tr>
<td>Nothing works</td>
<td>If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the wall cooker socket is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property</td>
</tr>
<tr>
<td>Draught from beneath control panel</td>
<td>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 when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.</td>
</tr>
<tr>
<td>Top Oven and Grill do not work... Main oven works</td>
<td>Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx. 30 mins. Switch the cooker back on and check that the Grill / Top oven is now operating.</td>
</tr>
<tr>
<td>Grill keeps turning on and off</td>
<td>When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off. This is normal and not a fault.</td>
</tr>
<tr>
<td>Timer is showing ‘0:00’</td>
<td>The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book. After this operation it is possible to activate the oven.</td>
</tr>
<tr>
<td>Timer buzzer operates continually</td>
<td>To cancel the audible tone: - press the manual button once. - press the minute minder button once.</td>
</tr>
<tr>
<td>Oven temperatures too high or low</td>
<td>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.</td>
</tr>
<tr>
<td>Oven does not cook evenly</td>
<td>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.</td>
</tr>
<tr>
<td>Main oven door rattles when opening or shutting</td>
<td>Check that anti-rattle bungs have been re-fitted after cleaning, and that they have been fitted correctly.</td>
</tr>
<tr>
<td>Oven lamp does not work</td>
<td>The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department see Key Contacts, back page.</td>
</tr>
</tbody>
</table>

If you have been through the above list and there is still a problem; Contact Service, see Key Contacts (back cover).
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.

Assistance

Please have the following information handy:
- The appliance model (Mod.).
- The serial number (S/N).

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

AFTER-SALES SERVICE

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

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

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

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