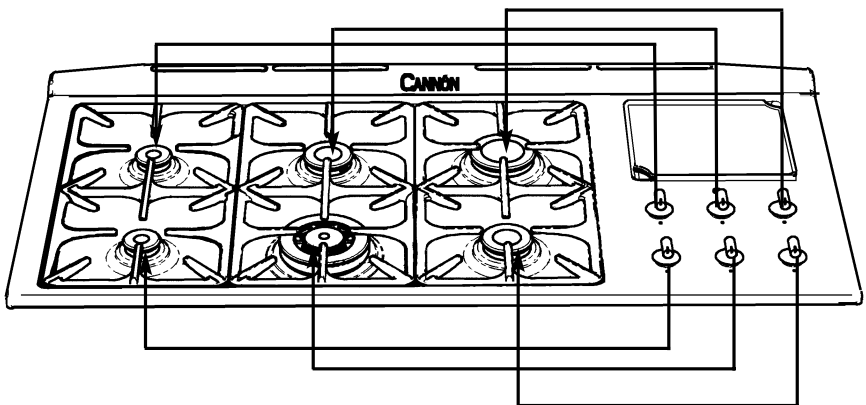
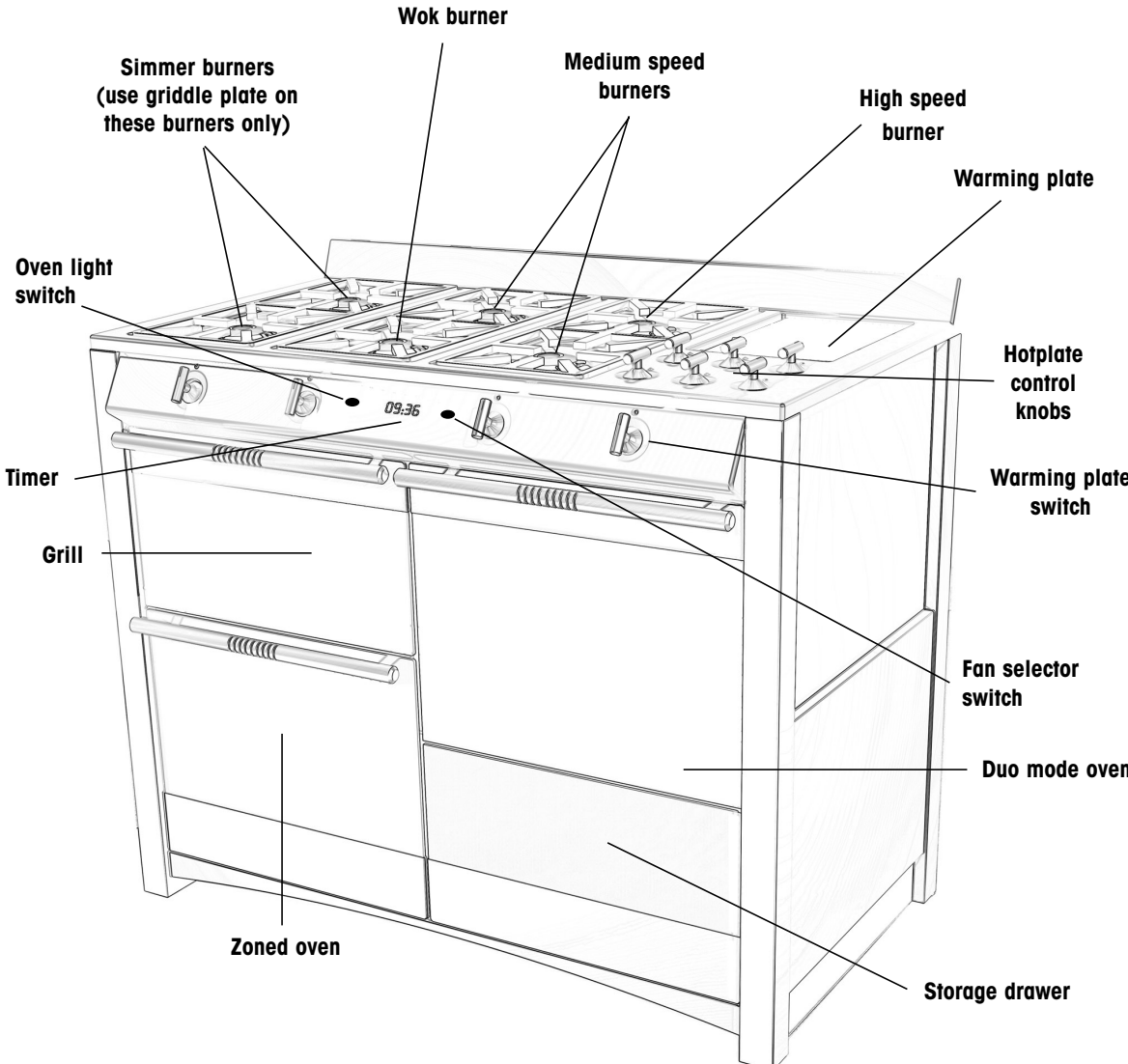


Know Your Cooker



For Your Safety

Please read the precautions below before using your cooker.

Always...

- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening an oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the ovens.
- ALWAYS take care when removing items from the grill when the left hand oven is on, as the contents may be hot.
- ALWAYS keep the oven and grill doors closed when the cooker is not in use.
- ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS allow the cooker to cool before cleaning.
- 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 turn off the electricity supply before cleaning or replacing the oven lamp.
- ALWAYS refer servicing to CORGI registered appliance service engineers.

Never...

- NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- NEVER allow anyone to sit or stand on any part of the cooker.
- NEVER store items that children may attempt to reach above the cooker.
- NEVER heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- NEVER fill a deep fat frying pan more than 1/3 full of oil, and never use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- NEVER place flammable or plastic items on or near the hotplate.
- NEVER use proprietary spillage collectors on the hotplate.
- NEVER use the cooker as a room heater
- NEVER dry clothes or place other items over or near to the hotplate or oven/ grill doors.
- NEVER wear garments with long flowing sleeves whilst cooking.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

Oven Timer Operation

The oven timer offers you the following features:

- 1. Time of day**
- 2. Automatic cooking**
- 3. Minute minder**

Automatic cooking

The duo mode oven (top right) can be controlled automatically.

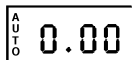
Guidance on automatic cooking

1. Select foods which will take the same time to cook.
2. Set the oven timer so that the food has just finished or is just about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example shepherds pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Food should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Oven Timer Operation

Know Your Timer

Clockface

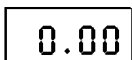


The timer incorporates a 24 hour clock.

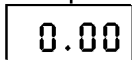
Ensure the correct time of day is always set before using your cooker.



Symbols

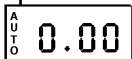


A 'bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set. At the end of the Minute Minder Period, the timer will emit an audible tone and the 'bell' symbol will disappear.



The 'cookpot' symbol will light up either:-

- When the timer is in manual mode, or
- During the actual Cook Period.



'AUTO' will light up:-

- When the timer is first turned on it will flash. (It will go out when a time of day is set or when the timer is set to manual).

The 'AUTO' symbol will flash at the end of an Auto Cooking Programme to indicate that the programme has finished.



(When the "AUTO" symbol is flashing, to return the oven to Manual Operation, turn the oven control off, ensure that the correct time of day is set, and press the Manual button twice – The "AUTO" symbol will go out).

Timer Function Buttons

Minute Minder button

Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone.

For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

Auto Cooking Programme

Cook Period button

Cook Period is the actual length of time for which, the timer will switch the oven on as part of an "Auto Cooking Programme". (eg. If you set 2 hours, the food will be cooked for 2 hours).

End Time button

The time of day at which you want an "Auto Cooking Programme" to **end**.

For example: If you set a Cook Period for 2 hours, and End Time of 11.00. The timer will switch the oven on at 9.00 and turn the oven off at 11.00. You will hear an audible tone at 11.00, to indicate that the Auto Cooking Programme has finished.

Notes:

- When setting an Auto Cooking Programme you will need to set the oven control to the required setting when you set the timer.
- If an Auto Cooking Programme has been set the oven will only operate during the pre-programmed time.

Manual button

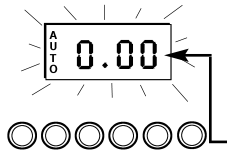
Needs to be pressed to cancel an Auto Cooking Programme and return the oven to Manual Operation.

+ and - buttons

Used to adjust the various timer function settings.

Oven Timer Operation

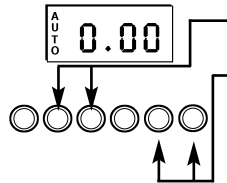
To set time of day



STEP 1 Make sure all oven controls are turned off.

STEP 2 Check the electricity supply to the cooker is turned on.

STEP 3 When switched on the display will show 0.00 and the "AUTO" symbol flashing intermittently.



STEP 4 Press and hold the **Cook Period** and **End Time** buttons together,

STEP 5 With the **Cook Period** and **End Time** buttons still held in, press either the '+' or '-' buttons to set the time of day.

STEP 6 Release all the buttons simultaneously.

THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4, 5 & 6 above.

Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme

ON and OFF AUTOMATICALLY

To set the timer to switch the oven ON and OFF AUTOMATICALLY

This allows you to cook at a specified time for a chosen period before the oven switches OFF automatically

STEP 1 Check that the correct time of day is set, if not follow instructions for setting the time of day.

STEP 2 Place food onto the correct shelf position in the oven and close the oven door.

STEP 3 Press and hold in the Cook Period button. The display will read 0.00 with the 'cookpot' symbol lit.

STEP 4 With the Cook Period button still held in, set the required Cook Period using the + and - buttons). Release the buttons and the timer display will revert to the time of day with the 'Auto' symbol and 'cookpot' symbol lit.

STEP 5 Press and hold in the End Time button. The display will read the earliest possible end time for the Cook Period that you have set above. The 'Auto' symbol and 'cookpot' symbol will be lit.

STEP 6 With the End Time button still held in, use the + and - buttons to set the End Time (ie. The time you require the oven to switch off).

Release all the buttons and the timer will revert back to the time of day.

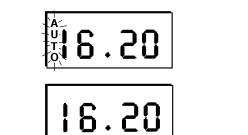
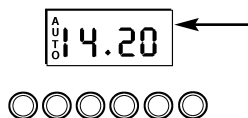
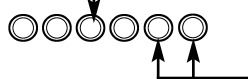
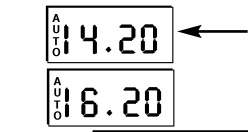
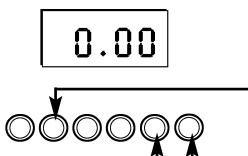
The 'Auto' symbol will remain lit to signify that an Auto Cooking programme has been set. The 'cookpot' symbol will go out.

STEP 7 Turn the oven control to the required temperature and if necessary select the appropriate oven function.

At the end of the Automatic Cook Period the Auto symbol will flash and an intermittent beeping sound will be heard. The audible tone will continue unless cancelled. The "Auto" symbol will continue to flash until the timer is returned to Manual operation (see below).

STEP 8 Press the Manual button, the audible tone will be cancelled and the oven will be returned to Manual.

STEP 9 Turn the oven control to the OFF position.

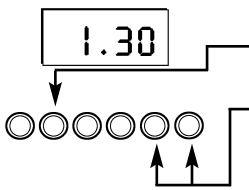


Oven Timer Operation

Switch OFF AUTOMATICALLY

To set timer to switch ON immediately and OFF AUTOMATICALLY

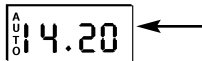
- Step 1** Check the correct time of day is set, if not follow instructions for setting the time of day.
- Step 2** Place food onto the correct shelf position in the oven and close the door.
- Step 3** Turn the oven control to the required temperature, and if necessary select the appropriate oven function.



- Step 4** Press and hold in the Cook Period button, the display will read 0.00 and the 'cookpot' symbol will light up.
With the Cook Period button still held in set the required Cook Period using the "+" and "-" buttons.
Example: 1hr 30 minutes (as shown).

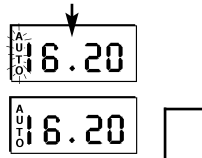
Note: Cook Period is the length of time the food requires to cook.

- Step 5** Release all buttons.



The timer display will revert to the time of day with the 'Auto' symbol lit & 'cookpot' symbol remaining lit.

NOTE: The Cookpot symbol disappears



At the end of the Cook Period the 'Auto' symbol will flash and an intermittent audible tone will be heard. The audible tone will continue until cancelled. The 'Auto' symbol will flash until the timer is returned to Manual operation (see below).

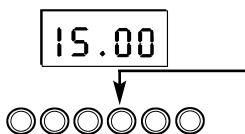
- Step 6** Press the Manual button. The audible tone will be cancelled and the oven will be returned to Manual.

- Step 7** Turn the oven control to the OFF position.

To cancel Auto cook

To cancel an Auto Cooking programme before the Cook Period has finished

- STEP 1** Turn the oven control to the OFF position.



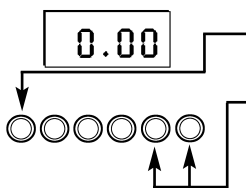
- STEP 2** Press the Manual button to return the oven to 'Manual' operation. The 'Auto' symbol will go out.

Oven Timer Operation

Notes on timer Operation

1. When cooking automatically, the Cook Period can be checked at any time by simply pressing the Cook Period button.
2. When cooking automatically, the End Time can be checked at any time by simply pressing the End Time button.
3. Having set a Cook Period and End Time, an electronic device stores the information. The device within the timer will switch the oven on and off at the required times.
4. When setting an Auto Cooking Programme and a mistake is made, to clear:-
 - (a) Press & release the Manual button.
 - (b) Start the sequence again.
5. If at any time the display shows three flashing zero's 0.00 and 'Auto', it is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. (Food in the oven may therefore not have been cooked, before serving check food is thoroughly heated and completely cooked).
6. To set each function always press and hold the required function button and at the same time press the + or - button.

Set The Minute Minder



Step 1 Ensure the time of day is set correctly.

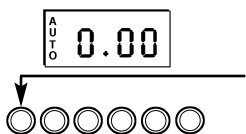
Step 2 Press and hold the Minute Minder button.

Step 3 With the Minute Minder button held in, set the required Minute Minder period using the '+' and '-' buttons. A 'Bell' symbol will light up.

Release all buttons and the timer display will revert back to the time of day.

The 'bell' symbol will remain lit to signify that a Minute Minder period has been set.

At the end of the set time an audible tone will be heard and the 'bell' symbol will disappear.



Step 4 To cancel the audible tone, press the Minute Minder button.

Hotplate

The hotplate has one very high speed Wok burner, one high speed burner, two medium speed burners and two simmering burners which will accommodate pans between 100mm (4") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

To use the hotplate

1. Push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to push in the control knob until the sparks light the gas.
2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol **○**

Do not use mis-shapen pans which may be unstable.

Do not use round base woks directly on the pan supports.

Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the ignitor using a small nylon brush such as a tooth brush. Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.

When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

Safety requirements

Safety requirements for deep fat frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. 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.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

How to deal with a fat fire

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Griddle

IMPORTANT

The Griddle should ONLY be used over the two simmer burners

A non-stick griddle plate is supplied for use over the two simmer burners on the left hand side of the hob. The griddle plate must be positioned on the top of the pan support, with the locating legs on the underside engaged on the pan support fingers. The griddle should not be placed directly on top of the simmer burners. To protect the non-stick coating never use metal cooking utensils as they may scratch. Wooden or heat resistant plastic utensils may be used. Under no circumstances must the griddle be used over any other hotplate burners.

To use the Griddle

The griddle may be used with either or both of the simmer burners on, depending on the food being cooked.

1. Position the griddle plate on the top of the pan support, with the locating legs on the underside engaged with the pan support fingers, above the two simmer burners.
2. Push in and turn the control knob(s) anti-clockwise to the large flame symbol.
Push the control knob until the burner(s) light.
3. Preheat the griddle plate for about 4 minutes.
4. Place the food directly on the griddle plate. There is no need to use extra fat when cooking fatty foods on the griddle. However, when cooking drier foods, e.g. drop scones, the griddle plate should be lightly greased.
5. To turn off, turn the control knob(s) fully clockwise to the position **0**.

Allow the griddle plate to cool before cleaning.

Warming Plate

Getting a meal ready at exactly the same time can be difficult, but with the warming plate you can have control over your cooking. The plate can keep your heated crockery warm until you are ready to serve, as well as allowing foods such as soups, gravy and other sauces to maintain an ideal serving temperature.

To use the warming plate

1. Turn the control knob clockwise to the ON position. Allow fifteen minutes for the plate to heat up.
2. To turn off; turn the control knob anti-clockwise to the symbol **○**.

Do not - Place cold crockery onto the heated warming plate.

Do not - Cook directly on the warming plate.

Do not - Drag utensils across the surface of the warming plate.

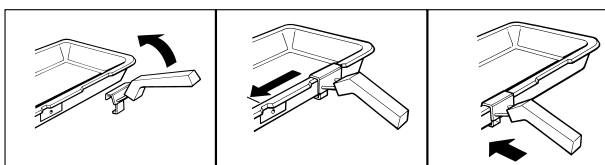
Do not - Use the warming plate over any of the gas burners.

Grill

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

Grill pan handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. To attach the handle to the pan, tilt the handle over the recess adjacent to the bracket, slide it towards the centre of the pan and let the handle locate over the bracket.




Easy Glide™ shelf

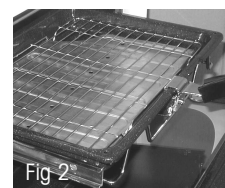
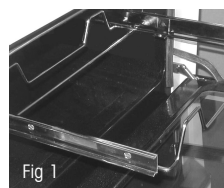
Removing the Easy Glide™ shelf

1. Open the door fully.
2. Remove the grill pan.
3. Lift the front of the Easy Glide™ shelf and then whilst pushing it towards the back of the grill compartment, also lift the shelf until it disengages from the side supports.
4. When disengaged, pull the Easy Glide™ shelf forward to withdraw from grill compartment.

To use the grill

Using the Grill and Easy Glide™ shelf

1. Push in and turn the control knob anti-clockwise to the large flame symbol. Sparking will continue until the burner has lit. Preheat the grill, if necessary, with the Easy Glide™ Shelf pulled out (see Fig 1).
 2. Locate the grill pan in the Easy Glide™ Shelf (see Fig 2) and push back under the grill until it stops.
 3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large and small flame symbols.
 4. The grill pan should be withdrawn using the grill pan handle, to the stop position to turn or remove cooked food. (There is no need to remove the grill pan from the Easy Glide™ Shelf).
 5. To turn off, turn the control knob clockwise to the symbol .
- Only use the grill pan supplied.
 - Never attempt to remove the Easy Glide™ Shelf with the grill pan in position.
 - Always withdraw the Easy Glide™ Shelf to its stop position before removing the grill pan (to avoid damaging the grill).



An odour may be noticed when first using the grill – this should cease after a short period of use.

Do not use the grill with the door closed.

Do not line the grill pan with aluminium foil as this may cause over heating of fat in the grill pan.

Grilling can be started from cold but for best results preheat for approximately two minutes.

Most cooking is done with the heat on full, but it may be necessary after sealing the food to reduce the heat as required.

Relighting the burner: In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Ovens

The left hand zoned oven is a conventional (non fan) gas oven.

However, the right hand duo mode oven can be used as a conventional gas oven or as a fanned gas oven.

The choice of mode is selected by the fan select switch on the control panel.

The right hand oven can be controlled automatically by the timer (refer to the oven timer operation).

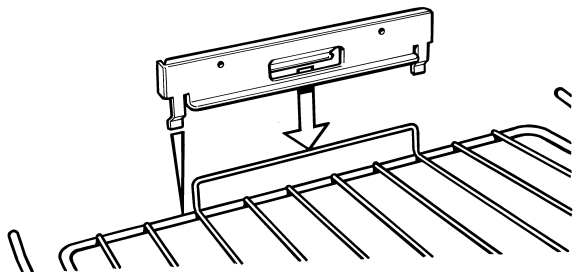
Conventional mode (non fan)

A conventional gas oven has different heat zones. The thermostat settings refer to the temperature on the middle shelf. The space above this shelf is hotter, below is cooler. The conventional mode allows you to cook different foods requiring different cooking temperatures at the same time, for instance, cooking full meals using three shelf positions for three different dishes.

Fan mode

A fan oven circulates hot air around the oven providing an even temperature on all the shelf positions. In the fan oven mode, cooking times are reduced and at the same mark setting, temperatures are lower. The fan mode allows you to make full use of the oven, for instance batch baking on all three shelves.

Oven shelves




Two straight shelves and one cranked shelf for each oven provide ten possible cooking levels. Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

A heat shield is provided for one oven shelf in the right hand oven and should always be fitted when the shelf is used in the lower two positions. This shield can be removed for cleaning.

The maximum size of baking tray that should be used is 300mm x 350mm (12" x 14").

To use the oven

1. If using the right hand oven check that the timer is set to manual mode.
2. Place oven shelves in the chosen positions. (refer to cooking charts).
3. If using the right hand oven, select the oven mode with the fan select switch; in for fan mode, out for conventional mode.
4. Push in and turn oven control knob fully anti-clockwise. Sparking will continue until the burner has lit.
5. Turn the control knob clockwise to the required setting. (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
6. To turn off, turn the control knob fully clockwise to the symbol .

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven – this should cease after a short period of use.

Ovens

Guidance on Fan mode

Ensure that when selecting shelf positions, you leave enough space around the food to allow air to circulate.

For best results use the following guide:–

One shelf – any shelf position.

Two shelves – straight shelves in positions 2 and 4.

Three shelves – cranked shelf in position 1, straight shelves in positions 3 and 5.

Shelf position 1 is at the top and shelf position 5 is at the bottom.

Always use the shelf shield when using shelf positions 4 or 5.

Conventional mode

Follow the information in the cooking chart for the best shelf positions. When baking two trays on different levels, the top tray is removed first and then the lower tray is moved to the top position for a few minutes longer.

Cold start cooking

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes at the gas mark you require for cooking.

Roasting of large poultry

The maximum weight of poultry that can be accommodated is 11.5kg (25 lbs) of suitable shape.

It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

Storage and re-heating of food

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

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
3. Only re-heat food once.

COOK CHILLED dishes

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

Aluminium Foil

If using Aluminium Foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

Oven cooking chart

The following times are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting is given in a recipe, the recipe instruction should be followed. Cooking times for the conventional oven are based on a 15 minute preheat. Always turn the thermostat to mark 9 before turning back to the required gas mark. Shelf position 1 is at the top and shelf position 5 is at the bottom.

Food	Gas Mark	FAN OVEN	CONVENTIONAL OVEN	
		Approximate Cooking Time	Shelf Position	Approximate Cooking Time
STARTERS				
Patés & Terrines	3 or 4	1½ – 2 hrs.	4	1½ – 2 hrs.
FISH				
Oily fish (whole)	4 or 5	20 – 50 mins. depending on size and recipe	3	25 mins. – 1 hr. depending on size and recipe
White fish (fillets and steaks)	4 or 5	25 – 30 mins.	3	25 – 30 mins.
MEAT AND POULTRY				
Veal	5	25 mins. per 450g (1lb) + 20 mins.	4	25 mins. per 450g (1lb) + 25 mins.
Beef	4 or 5	20 – 25 mins. per 450g (1lb) + 20 mins.	4	25 – 30 mins. 450g (1lb) + 25 mins.
Ham	5	35 mins. per 450g (1lb) covered in foil + 35 mins. uncovered	4	40 mins. per 450g (1lb) covered in foil + 40 mins. uncovered
Lamb	5	25-30 mins. per 450g (1lb) + 25 mins.	4	30-35 mins. per 450g (1lb) + 30 mins.
Pork	5	35 mins. per 450g (1lb) + 35 mins.	4	40 mins. per 450g (1lb) + 40 mins.
Chicken	5	20 – 25 mins. per 450g (1lb) + 20 mins.	4	25 mins. per 450g (1lb) + 25 mins.
Duckling & Gosling	5	20 – 25 mins. per 450g (1lb) + 20 mins.	4	25 mins. per 450g (1lb) + 25 mins.
Turkey	4 or 5	15 – 20 mins. per 450g (1lb) + 20 mins.	4 or 5	15 – 20 mins. per 450g (1lb) + 25 mins.
Game Birds	6	40-50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.
Casseroles	3	1½ – 6 hrs. (depending on type of meat)	3 or 4	1½ – 6 hrs. (depending on type of meat)
PUDDINGS				
Milk puddings	3	2 – 2¼ hrs. on a baking tray and started with warm milk	3 or 4	2¼ – 2½ hrs. stand dish on a baking tray and start with warm milk
Baked custard	3	40 mins. in bain-marie	3 or 4	45 mins. in bain-marie
Baked sponges	4	35 – 45 mins.	3	40 – 50 mins.
Baked apples	3	25 – 40 mins. depending on size and type of apples	4	30 – 45 mins. depending on size and type of apples
Meringue puddings	1	15 mins. or until 'tinged' with brown	4 or 5	15 mins. or until 'tinged' with brown
Apple pie or tart 230mm (9")	6	40 – 50 mins.	3	45 – 55 mins. stand dish on a baking tray
Fruit crumbles	5 or 6	30 – 40 mins.	3	35 – 45 mins.

Oven cooking chart

NOTE: If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be used. The settings recommended in this chart refer to cakes made with block margarine or butter only.

Food	Gas Mark	FAN OVEN	CONVENTIONAL OVEN	
		Approximate Cooking Time	Shelf Position	Approximate Cooking Time
CAKES, PASTRIES & BISCUITS				
Small cakes	5	20 – 25 mins.	2 & 4	17 – 25 mins.
Victoria sandwich 205mm (8")	4	20 – 30 mins.	2 & 4	25 – 35 mins.
Fatless sponge 180mm (7")	5	(preheat oven first) 20-25 mins. (2 tins side by side)	2	20 – 25 mins. (2 tins side by side)
Christmas Cake	2	3 – 6 hrs. depending on recipe	3 or 4	4 – 6½ hrs. depending on recipe
Madeira cake 180mm (7")	4	1 – 1¼ hrs.	3	1¼ – 1½ hrs.
Rich fruit cake 230mm (9")	2	2½ – 3 hrs. depending on size	3	3 – 3½ hrs.
Shortcrust pastry	6	15 – 45 mins. depending on recipe	2 or 3	15 mins. – 1 hr. depending on recipe
Rich Shortcrust pastry	5	20– 40 mins. depending on recipe	2	20– 40 mins. depending on recipe
Flaky & puff pastry	7	(Preheat oven first) 10 – 30 mins. depending on recipe	1 & 3	10 – 30 mins. depending on recipe
Choux pastry – éclairs	6	(Preheat oven first) 30 – 40 mins.	2	35 – 40 mins.
Scones	7	(Preheat oven first) 10 – 15 mins.	2 & 4	10 – 15 mins.
Shortbread	2	50 mins. – 1 hr. depending on thickness	4	55 mins. – 1 hr. depending on thickness
Biscuits	4	15 – 20 mins. depending on recipe	1 & 3	15 – 20 mins. depending on recipe
YEAST MIXTURES				
Bread	7 or 8	(Preheat oven first) 40 – 45 mins.	3 or 4	45 – 50 mins.
Rolls	7 or 8	(Preheat oven first) 15 – 20 mins.	2 or 3	15 – 20 mins.
Chelsea buns	5	(Preheat oven first) 20 – 30 mins.	2 or 3	30 – 40 mins.
MISCELLANEOUS				
Yorkshire pudding – large	7	(Preheat oven first) 40 – 45 mins.	1 or 2	45 – 50 mins.
Yorkshire pudding – individual	7	(Preheat oven first) 15 – 25 mins.	1 or 2	25 – 30 mins.
Soufflés	4	(Preheat oven first) 25 – 30 mins.	3	30 mins.
Meringues	'Slow cook'	2 – 5 hrs.	4 & base	2 – 5 hrs. starting on shelf 4 then on base until dried out – turn when necessary.
Baked Potatoes	4 or 5	1½ – 3 hrs. until soft, depending on size.	3	1½ – 3 hrs. until soft, depending on size.

The SLOW COOK setting

The 'Slow cook' setting on either oven thermostat is used for slow cooking **in conventional mode only**, keeping food warm and warming plates for short periods.

Using the SLOW COOK

Using the SLOW COOK setting for slow cooking

1. All dishes cooked by the 'Slow cook' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the 'Slow cook' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2 kg) should not be cooked using the 'Slow cook' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Oven

Oven defrost – Fan only setting

The right hand oven in the fan only mode can be used to assist in de-frosting. This defrosts by circulating the air around the food. Time to defrost will depend on the type and size of the food.

The fan only mode is selected by depressing the fan select button.

Ensure that both oven control knobs are in the OFF position and that the duo mode oven is cool.

Foods ideally suited for fan defrosting are those which are normally served cold, e.g., cream. cream cakes, butter cream filled cakes, gateaux, cheese cakes, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods.

Items should be placed so that the maximum amount of surface area is exposed to the circulating air and turned regularly to ensure even defrosting.

Ensure that the food is thoroughly defrosted before cooking.

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

Storage drawer

The storage drawer is ideal for storing saucepans, meat pans etc. Do not use it for storing combustible materials, flammable liquids, aerosols or food.

To withdraw the storage drawer, push in and then release the top right hand corner of the drawer front panel to allow it to fall forward.

Withdraw the drawer by pulling on the top edge of the front panel.

To close the drawer front panel, push in and then release the top right hand corner of the drawer front panel to engage the catch.

Care and cleaning

Switch off the electricity supply and allow to cool before cleaning the cooker.

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

Oven heat clean linings

The oven roof, back and side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if roasting is done frequently, or high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for about two hours.

It should not normally be necessary to clean the linings with water, but if desired, wipe them over with a soapy cloth, followed by a wipe with a damp clean cloth.

Replacement light bulb(s)

A new 15W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Disconnect the electricity supply to the cooker and remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb using a thick cloth to protect your fingers in the unlikely event of a bulb fracture.
4. Fit new bulb and refit lens.

Care and cleaning

COOKER FINISH	CLEANING METHOD
Vitreous Enamel Hotplate, warming plate, pan supports, burner caps, roasting dish, grill pan, oven bases, inside of grill compartment, inside of doors.	Cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Association.
Paint Inside of storage drawer, upper side panel.	Wash with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.
Aluminium Burner bodies.	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies.
Stainless steel Corner pillars, door trims, door handles, control knobs lower side panel. (Optional splashback).	Wipe with a cloth wrung out in warm soapy water. Do not use chlorine based cleaners.
Chromium Plating Oven shelves, grill pan runner/ support, grill pan grid.	Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
Glass	As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.

Cleaning the doors

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

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

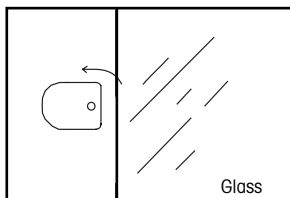


Fig. 1.

Side opening doors

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

Drop down doors

Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.
2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)
3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

Never operate the cooker without the inner door glass in position.

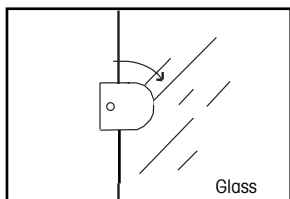


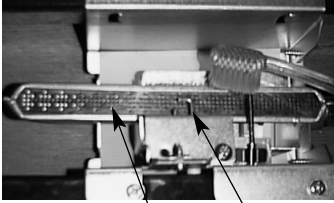
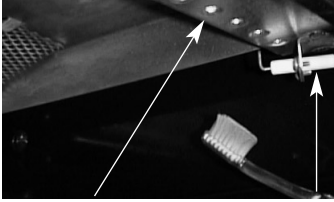
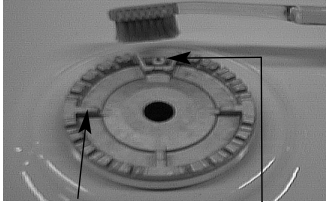
Fig. 2.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.
2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)

Something wrong with your cooker?

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

PROBLEM	CHECK
<p>Burners will not light</p> <p>Oven burner</p>  <p>Burner ports Ignitor</p> <p>Grill burner</p>  <p>Burner ports Ignitor</p> <p>Hotplate burner.</p>  <p>Burner ports Ignitor</p>	<p>If all burners fail to ignite:</p> <p>Check that sparks appear at the burners; a clicking noise should be heard.</p> <p>If not, check that the electricity supply is turned on.</p> <p>If the electricity supply has failed, the hotplate, grill and left hand oven burners can be lit by a match.</p> <p>If only one burner fails to ignite:</p> <p>Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports.</p> <p>Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel.</p> <p>Position of burners:</p> <p>On the hotplate make sure that all the burner parts are correctly seated.</p>

Something wrong with your cooker?

PROBLEM	CHECK
Slight odour or small amount of smoke when grill / oven used first time	This is normal and should cease after a short period.
Oven cooks too fast or too slow	Check that the gas mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Cannot set an Auto Cook Programme or cannot get the timer to turn the oven on or off at the required times.	Read the Timer instructions in this book carefully remembering that the Cook period is the length of time that the timer will switch the oven on as part of an Auto Cooking Programme.
Timer Display shows "0:00" with "AUTO" Flashing.	The electricity supply to the cooker may have been interrupted, but has now come back on again. Set the correct time of day by following the instructions given in the timer section of this book.
The right hand oven does not work, but the grill, left hand oven and hotplate burners work.	The timer may be set for an Auto Cooking Programme. Check the timer to see if "AUTO" is illuminated. If it is, follow the instructions given in the timer section of this book to cancel the Auto Cooking Programme.
Oven light does not work	The part is easily changed (see the section on oven light replacement) A new light may be obtained from our Spare Parts department by calling: 08709 077077

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 (where fitted). 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.

Installation instructions

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the rear of the cooker.

This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

Model number 10400G Category I2H (GB, IE)

This model is set to burn NATURAL GAS (G20) at 20 mbar ONLY and can not be used on any other gas.

Model number 10401G Category I3+ (GB, IE)

This model is set to burn BUTANE (G30) at 28-30 mbar or PROPANE (G31) at 37 mbar.

Gas Safety (Installation & Use) Regulations

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172:

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

Location

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

LPG cookers (10401G) must not be installed in a room or internal space below ground level, e.g. in a basement.

Provision for ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2:

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: should be consulted to determine air vent requirements.

Technical Data

BURNER	NATURAL GAS		LPG	
	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front left and rear left	1.0 kW	72	1.0 kW (75g/h)	50
HOTPLATE Front right and rear middle	2.0kW	102	1.8kW (130g/h)	65
HOTPLATE Rear right	3.0kW	128	2.8kW (205g/h)	82
HOTPLATE Front middle (Wok)	3.4kW	130	3.2kW (235g/h)	90
GRILL	3.8 kW	150	3.4 kW (250g/h)	95
OVENS	2.7 kW	120	2.5 kW (185g/h)	75

Dimensions

Height 900 - 915mm
Width 1200mm
Depth 600mm (excluding door handles and control panel)

General

Gas connection Rp 1/2 (1/2" BSP female)
Supply pressure Natural gas model - G20 at 20mbar
LPG model - Butane (G30) at 28 - 30mbar,
- Propane (G31) at 37mbar
Pressure test point Grill injector
Gas rate adjustment None
Aeration adjustment None
Electrical connection Flexible cord fitted with a 3 pin 13 amp plug
230/240V a.c. 50Hz. 3A fuse.

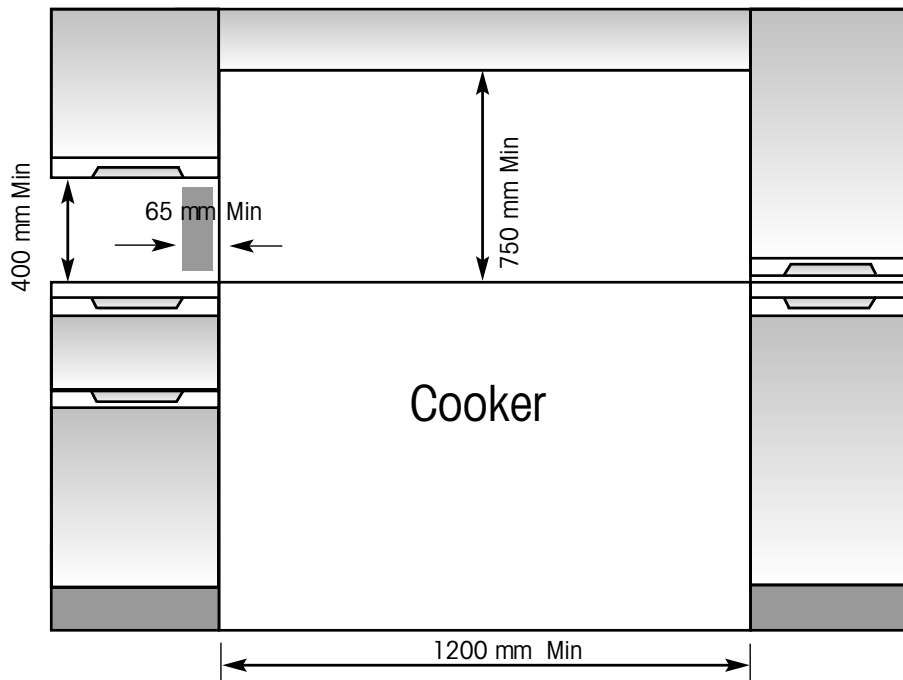
Installation instructions

Space for fixing

The cooker can be close fitted below hotplate level. This requires a minimum distance of 1200mm between cupboard units of hotplate height. When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm on the left hand side.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.



Cooker Hoods

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

Unpacking the cooker

Unpack the components from inside the grill and oven: Check that the following parts are present.

- | | |
|--------------------------|-----------------------------|
| Grill pan and grid | Grill pan handle |
| Grill pan runner support | Baking dish (2) |
| Pan supports (3) | Oven shelves (6) |
| Warming plate | Enamelled burner caps (7) |
| Griddle plate | Aluminium burner bodies (6) |
| Oven shelf heat shield | Literature |

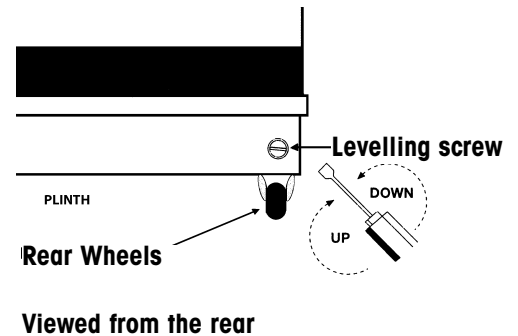
Installation instructions

Levelling

The cooker is very heavy. Assistance may be required when moving it. Three rear wheels and three front feet are fitted which can be adjusted up or down to set the height (900mm - 915mm) and level the cooker.

1. The rear wheels can be raised or lowered from the BACK of the cooker by adjusting the levelling screws in the plinth.
2. The front feet can be simply screwed in or out to lower or raise the front of the cooker.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully. Each corner pillar has an extension trim fitted at the bottom. Loosen the clamping, lower the trim so that it is just clear of the floor and re-tighten the screw.

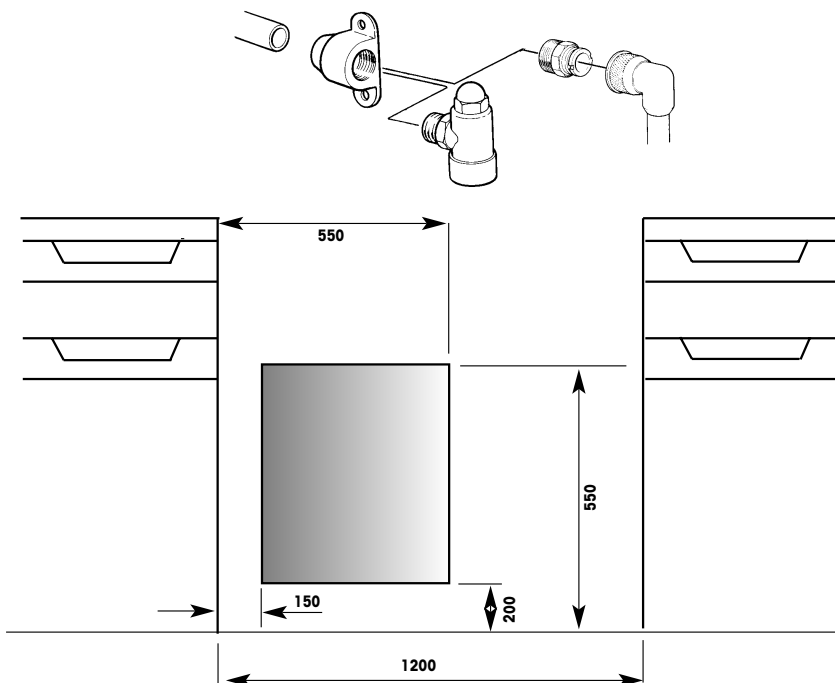


Stability bracket

The back of the cooker has a slot for engagement of a stability bracket.

Connecting to the gas supply

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

LPG cookers should be connected with a hose suitable for LPG and capable of withstanding a pressure of 50mbar.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

Electrical connection

WARNING

WARNING –THIS APPLIANCE MUST BE EARTHED. CONNECT TO A 230-240V A.C. SUPPLY ONLY.

Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to, not above and not more than 1.25m away from the appliance and capable of electrical isolation.

Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

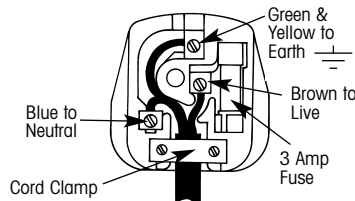
NOTE: The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger.

If the fitted plug is removed

The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 3 amp fuse which is approved to B.S. 1362.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW	–	EARTH
BLUE	–	NEUTRAL
BROWN	–	LIVE



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol \oplus or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, **do not use** 2-pin sockets outlets, **if you are in doubt, consult a qualified electrician.**

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm² cross sectional area, and temperature rating of 85°C heat resisting PVC.

If a moulded plug is fitted

If a moulded plug is fitted in the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to BS1362 must be fitted.

NOTE: The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local electrical retailer. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.

Installation instructions

Checks

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the fixing screw on re-assembly.

Fit the hotplate burner bodies and caps, pan supports and shelf shield(s). Referring to the instructions for use where necessary,

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with both ovens set to mark 9, both burners ignite at low rate, and then increase to full rate within 60 seconds. Leave the ovens on with the door closed for 10 minutes, and check that when the controls are turned to the 'Slow cook' setting that the flames reduce. Allow the ovens to cool. With the right hand oven fan operating (duo mode button selected) check that the burner ignites at low rate, and then increases to full rate within 60 seconds. A slight disturbance of the flame in fan oven mode is normal.
3. Check the operation of the oven timer and oven light(s). Instruct the user on operation of the cooker.

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



This appliance conforms to the following EEC Directives:

Gas Appliances

90/396/EEC

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC