

2789

Tricity

Operating Instructions



IMPORTANT
PLEASE READ THE
INSTRUCTION BOOK
BEFORE USING THIS
APPLIANCE

Contents

Please refer to the sections in this leaflet as appropriate to the features on your particular model.

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WARNINGS - ELECTRIC COOKERS

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS. PLEASE ENSURE THAT YOU HAVE READ THE WHOLE INSTRUCTION BOOK BEFORE USING THE APPLIANCE AND THAT YOU FOLLOW THE RECOMMENDATIONS GIVEN.

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

This appliance is designed to be operated by adults only. Children should not be allowed to tamper with the controls or play with or near the product.

- ▲ Any installation work must be undertaken by a qualified electrician or competent person. The appliance must be installed according to the instructions.
- ▲ Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- ▲ Do not try to move the appliance by pulling the door handles. Refer to installation instructions.
- ▲ It is dangerous to alter the specifications or modify the product in any way.
- ▲ This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing arrangements are supplied.
- ▲ Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Service Centre. Always insist on approved spare parts. Details of servicing arrangements are supplied.
- ▲ Always ensure that all control knobs are in the 'off' position when not in use.
- ▲ Take great care when heating fats and oils as they will ignite if they become too hot.
- ▲ For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.
Do not leave utensils containing foodstuffs e.g. fat or oil in or on the appliance in case it is inadvertently switched on.
- ▲ This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- ▲ Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.
- ▲ Only clean this appliance in accordance with the instructions given in this book.
- ▲ This appliance is heavy and care must be taken when moving it.

- ▲ Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take care when using the appliance, supervise children at all times and do not allow them to touch the cooker or hob surface or be in the vicinity of the appliance until it has cooled after use.
- ▲ Ensure that all packaging, both inside and (where applicable) outside the appliance is removed before the appliance is used.
- ▲ If you use a saucepan which is smaller than the heated area on the hob the handle may become hot. Ensure that you protect your hand before touching the handle.
- ▲ Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.
- ▲ Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.
- ▲ Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.
- ▲ For ceramic hobs - Do not use the appliance if the ceramic glass is damaged. Contact your Customer Service Centre. Details supplied in this book.
- ▲ Do not place heavy weights on the ceramic glass.
- ▲ Always use oven gloves to remove and replace the grill pan handle when grilling. Do not leave the handle in position when grilling as it will become hot.
- ▲ Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- ▲ Always ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.
- ▲ Never line any part of the appliance with aluminium foil.
- ▲ Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions).
- ▲ Take care when removing items from the oven to avoid spillages and burns.
- ▲ Always stand back from the appliance when opening the oven door(s) to allow any build up of steam or heat to release.
- ▲ Do not use a trivet and the grilling grid in the grill pan/meat tin together.
- ▲ Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- ▲ Do not stand on the appliance or on the open oven doors.
- ▲ Do not hang towels or dishcloths from the appliance or its handles. They are a safety hazard.
- ▲ Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.
- ▲ If you are unsure about any of the meanings of these warnings contact the Customer Relations Department. Telephone Number 0992 469080.

Installation

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch.

The cable connecting the electricity supply to this appliance must have conductors of sufficiently high cross sectional area to prevent overheating and degradation.

Six square millimetres is the minimum recommended cross sectional area. The cord should also be routed away from potentially hot areas.

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Ensure that the cooker is standing level. Levelling feet are fitted to front of the cooker to accommodate uneven floors.

WARNING: THIS APPLIANCE MUST BE EARTHED

Positioning the Cooker

The cooker has adjustable feet fitted to the front to assist in positioning the cooker and is designed to slot-in between kitchen cabinets.

The space either side need only be sufficient to allow withdrawal of the cooker for servicing or cleaning.

It can be fitted with cabinets on one or both sides as well as in a corner setting. It can also be situated as a free-standing model.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 75 mm (3 in). Any overhanging surface or cooker hood should not be nearer than 685 mm (27 in), above the hob.

The cooker has rollers fitted to the rear to assist when moving the cooker.

To move the cooker, open the oven door and raise the cooker by lifting the inside top of the oven. Do not move the cooker by pulling the top compartment door or door handle.

Before Use

Record the model and serial numbers on the back of this leaflet. This information is given on the bottom front plinth.

Please ensure that any protective film and all packaging has been removed from the cooker before switching on.

Allow all elements to run for a short period to burn off any residue from the surfaces of the elements. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

Switching On

When the Electronic Timer (where fitted) is first switched on the timer must be set to 'Manual' before the oven(s) will operate (see the appropriate page in this instruction manual). This must be done whenever the appliance is switched on at the mains.

During Use

This cooker has passed all the approved temperature and safety requirements. However, when using various parts of the cooker, certain areas may become hot.

Manual Control

If your cooker is fitted with an automatic timer:

Should the oven indicator light not glow when the oven control dial is turned on, it will most likely be found that the cooker is set for automatic cooking. To return the cooker to manual, see the appropriate page in this instruction manual.

Reversible Main Oven Door

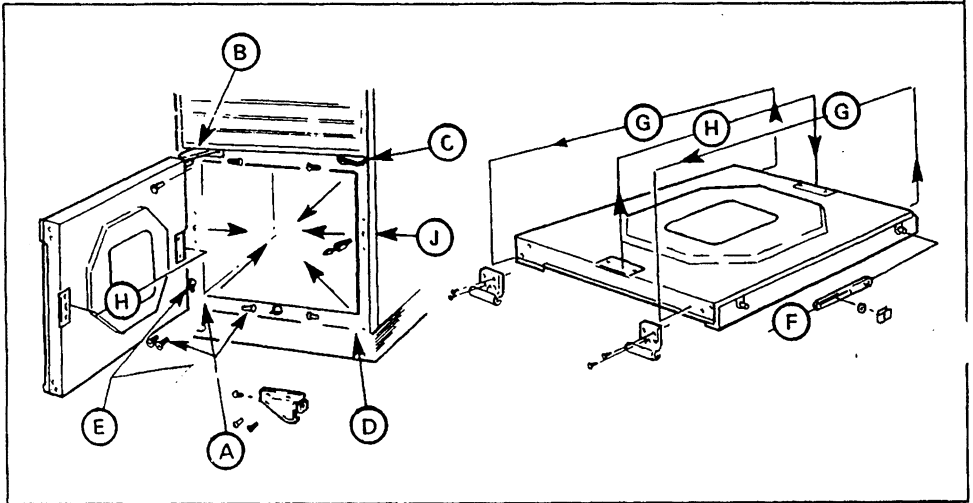
The main oven door of the cooker can be changed from left to right hand hinging, if required.

Your model will be fitted either with a glass fronted door, (see page 4) or a vitreous enamel door, (see page 5)

This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

To Reverse the Glass Main Oven Door

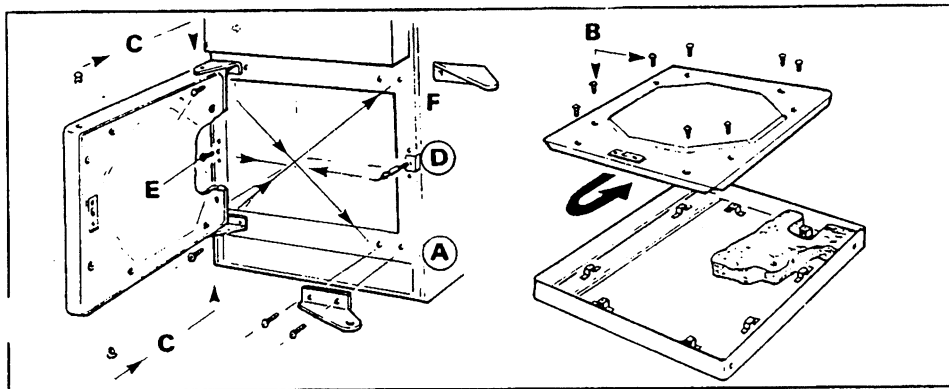
You will need 1 pozi-drive screwdriver and 1 small adjustable spanner.



1. Open door wide and support the door whilst removing the three screws in the bottom left hinge bracket (A). Place the bracket and screws to one side. The door can now be removed by lowering it off the top left hinge bracket.
2. Remove the top left hand hinge bracket (B) by removing the three screws, place both the bracket and screws together at one side.
3. Remove the top right hand hinge trim support bracket (C), turn it upside-down and reposition it at the bottom left hand side position using the three screws.
4. Remove the bottom right hand hinge/trim support bracket (D), turn it upside-down and reposition it at the top left hand side position using the three screws.
5. Remove Bracket A from the door:- Place the door face down and remove the pin clip from the slotted area on the stay arm. To do this lift the bottom of the clip over the end of the pin and slide the clip off. The pivot pin (E) and hinge bracket (A) can now be removed.
6. Fit bracket (A) to the top right hand hinge position (C).
7. Remove the slotted arm from the bottom of the door by sliding off the clip and washer. Refit to the opposite side of the door (F). Ensure that the washer is fitted between the arm and the clip.
8. Remove the two hinges from the door and refit to the opposite side (G). Ensure that the hinge itself is towards the outside of the door.
9. Remove the door latch from the right hand side of the door (H). Remove the door latch blanking plate and refit to the right hand side of the door. Fit the door latch to the left hand side of the door.
10. Stand the door upside-down, place the post of the remaining hinge bracket into the door hinge. Align the hole (not the slot) in the slotted arm over the hole in the hinge bracket and insert the pivot pin from the underside. Refit the clip by sliding it onto the pin.
11. Using an adjustable spanner, remove the door catch and plate from the right side of the cooker chassis (J). Remove the blanking screws and plate from the left hand side of the cooker and refit to the right hand side (J). The catch should be tightened only to finger tight.
12. Fit the door onto the top left hinge bracket and support it while the bottom hinge bracket is fastened to the cooker with the three screws.
13. Final adjustment:- with the door catch only finger tight, slowly close the door to centralise the catch, carefully open the door and tighten the catch.

To Reverse the Vitreous Enamel Main Oven Door

You will need 1 pozi-drive screwdriver and 1 small adjustable spanner.



1. Open the door (to 90° wide to the chassis) and support the door while removing the two screws from the top LH hinge bracket. Remove the hinge bracket and place on one side keeping screws beside the bracket. The door can now be lifted off the bottom hinge pin.

2. Remove the screws from the bottom right hand corner and place them in position in the holes left by the removal of the top left hand hinge bracket.

3. Take the bracket remove, turn it upside-down and refit it to the bottom right hand corner as shown (A).

4. Place the oven door, outside facing downwards with the handle to the top. Undo the eight securing screws (B), remove the inner panel taking care not to disturb the insulation.

5. Swap over the button plug located on the top left of the outer oven door with the pivot bush on the top right outer oven door. Similarly swap the button plug on the bottom left outer oven door with the pivot bush located bottom right, as shown (C).

6. Again with the outer oven door face downwards with the handle to the top. Turn the inner door panel through 180° and reposition inside the outer panel so that the metallic door catch is on your right. Replace the eight securing screws.

7. Unscrew the door catch striker using an adjustable spanner from the right hand side of the chassis (D). Remove the blanking screw from the LH side of the chassis (E) and place in the hole left by the removed door catch striker (D).

8. Refit the door catch striker to the LH side (E). Position so that the bend on the striker plate towards the outside of the appliance. DO NOT TIGHTEN AT THIS STAGE.

9. Remove the two screws from the bottom LH hinge bracket and place on the bracket one side. Keep the screws beside the bracket.

10. Remove the two blanking screws from the top right hand corner (F), and place them in the holes in the bottom lefthand corner.

11. Fit the door over the bottom RH hinge pin and support it while fitting the top RH hinge pin onto the door. Now secure the RH hinge to the chassis with the two screws. Close the door.

12. For final adjustment with the door still closed the door catch adjustment is automatic and can be tightened from the side using the small adjustable spanner.

THE TRICITY CERAMIC HOB with HALOGEN (where applicable) Introduction

Your Tricity Halogen ceramic hob will introduce you to a form of hob cooking which is new and truly revolutionary, combining the benefits of conventional elements and Tricity Halogenheat. The Tricity Halogen area has special tungsten Halogen lamps, which transmit heat very efficiently upwards through the ceramic glass. Tricity Halogenheat - cooking by light - can be seen to be on, even at the lowest setting. It's controllable, fast and responsive.













With the facility to use smaller diameter saucepans on the dual circuit hotplate, the conventional elements provide the flexibility of obtaining the most economical use of the hob.

You will be delighted with the way the hob boils, fries, simmers, with the way it assists in keeping your pans clean; the way it prolongs their life ... but above all, the utter cleanliness of cooking and of the hob itself will make your cooker one of the most treasured appliances in your kitchen. It is, however, important that you realise that old-fashioned methods of cleaning and care, suitable though they may be for ordinary hobs, are just not suitable for so revolutionary a unit. May we therefore ask you to study these instructions and to follow the recommendations on care and cleaning, even though they may mean a change in your usual methods. You will find the care and cleaning different - but so rewarding.

WARNING
DO NOT USE THE HOB IF IT IS CRACKED. Should this occur, switch off at the electricity supply and contact your nearest Customer Service Centre. (Details at the back of this book).

THE CONTROL PANEL

Some models have symbols on the control panel. Here is a handy guide for their identification:

- 
Back left hotplate

- 
Front left hotplate

- 
Front right hotplate

- 
Back right hotplate

- 
Grill
- 
Top oven
- 
Main fan oven
- 
Defrost

The Tricity Halogenheat control knob has six positive settings between 0 and 6 to give consistent heat outputs each time a different heat setting is selected.

The conventional element controls have infinitely variable settings between 0 and 5.

Both are designed to cover all methods of cooking.

The Ceramic Cooking Panel

The smooth ceramic glass panel is non-porous and durable. Beneath it there is one Tricity Halogenheat area, located under a decorative oval area on the surface and three conventional elements, each one located under a decorative circular area on the surface. Intermittently the conventional elements may be seen glowing through the ceramic surface when the heated area is on.

A neon indicator light, on some models, is positioned adjacent to each control and will glow when the corresponding control is switched on. It serves as a reminder to turn the control back to off when cooking is complete.

Use of your Ceramic Hob

- Ensure that hob and pans are clean and dry.
- Place the pan on the cooking area and turn the appropriate control switch to the highest setting. This allows the maximum amount of heat to be transferred into the pan for initial fast boiling or heating.
- **To Simmer**
After bringing to the boil or for slower cooking, turn the control to a lower position. Minimum setting will be required for some kinds of saucepan while other kinds will require a higher setting. The setting required to simmer also varies with the size of saucepan, the quantity of food involved and the presence of a close-fitting lid.

After using the hob a few times no difficulty will be found in choosing the right setting for your saucepans.

Pans may be rested on the unheated areas when cooking is completed and prior to serving the food.

Safety Cut Out on Tricity Halogen Heat

The safety cut out or thermal limiter protects the ceramic glass from overheating. It can be seen to be working when the heated area switches on and off during cooking.

Such switching is perfectly normal but it will increase if you use a pan which is not ideal, for example concave based pans with shiny reflective bases or grooved bases.

It also operates when suitable saucepans are used at high temperatures e.g. when deep fat frying or making jams and preserves. This is quite normal, causes no damage to the hob and little delay in cooking time.

Dual Circuit Hotplate (where fitted)

On some models, there may be hotplate(s) of a special dual heat type enabling either the inner element or both inner and outer elements to be used to choice. The inner section is very economical when cooking with small diameter saucepans, single egg poachers and coffee percolators. It is useful for slow simmering and keeping cooked food hot prior to serving.

The control switch for the special dual heat hotplate has two sets of markings with a common off position "0". The switch is turned anti-clockwise to control the inner section of the hotplate and clockwise to control the whole hotplate.

Hot Hob Indicators

Each cooking area on the ceramic hob has an indicator light.

When this glows it is a warning that the cooking area is still hot. The indicator light will go out as soon as the cooking area is cool.

Saucepans

Saucepans should have smooth, flat, non-reflective bases and be approximately the same size as the heated area. This will achieve the best cooking results and the most economical use of electricity.

Pans should be lifted onto and off the heated areas and not slid across the surface finish of the hob. This also applies to pans with aluminium bases to avoid metal marks. Such marks are easily cleaned, provided they are not allowed to bake onto the surface for long periods.

Ensure that new pans are well scrubbed to remove any rough edges and take off any deposits left from manufacture.

Any guidelines or recommendations given by the saucepan or cooking utensil manufacturer should be followed.

Sizes

Pans should be approximately the same size as the cooking area - up to 225mm (9in) diameter saucepans on a nominal 180mm (7in) heated area.

If smaller pans are used on the Tricity Halogen Heat area, care should be taken as the handles may get hot. Do not allow saucepans to touch or overlap the trim around the edge of the hob.

Specialist Pans

Pressure cookers, preserving pans, etc should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

Notes

1. Very thin badly dented and distorted pans, particularly with uneven bases should not be used.
2. It is inadvisable to leave an empty pan on a heated area.
3. Never place a utensil with a skirt (e.g. a bucket) on a heated area.

4. Occasionally the heated areas may be seen to switch on and off while cooking at the higher settings. This is due to a safety device which protects the glass from overheating and can be caused by the use of an unsuitable pan (see above). If this happens the Tricity Halogen Heat heated area indicator light will also switch on and off (see 'Safety Cut-out on Tricity Halogen Heat' on previous page).

Your Questions Answered

What happens if I leave an uncovered heated area "on" for a long period?

This has been taken care of by incorporating a built-in safety device. If, for example, any of the heated areas are left on and uncovered, a thermal limiter will ensure that heat build-up is insufficient to cause any adverse effects. After several minutes at maximum setting the device switches the element off and on continually until the control switch is reset by the user.

Can I cook on the ceramic panel itself?

No, it is not advisable.

You can damage the surface and you will only make more cleaning.

Can I use asbestos mats or aluminium foil?

No. Asbestos mats, aluminium foil and aluminium foil dishes on the hob itself offer no cooking advantages and they can damage the ceramic glass surface. Never place plastic or similar material, which might melt, on a heating area.

Can I use the hob as a chopping board?

Please, no! In time, you would scratch the surface, making it more difficult to clean. For the same reason, it is better to "lift" pots and pans onto the heated areas rather than to slide them.

What do I do with "spills"?

Allow the hob to cool before cleaning. Remove spills with a clean, damp cloth (no detergent). If there is detergent in the cloth, you may leave a layer of soil-laden detergent on the hob surface which can result in discolouration next time the area is switched "on". This is why dishcloths or washing-up sponges should not be used. If it happens the special Cleaner-Conditioner provided will remove it.

*** Sugar solutions e.g. jams and syrups must be wiped from the hob before they set and become hard otherwise damage to the hob will occur. ***

THE RADIANT HOB

Use of the Hob

The hotplates give rapid heat and are fast boiling. The control switches provide a very flexible control from slow simmer to fast boil. The highest number is the hottest setting. These switches have intermediate positions.

The control knobs can be turned in either direction to vary the heat setting; turn the control knobs to the highest setting for fast cooking.

To Simmer

To simmer after bringing to the boil or for slower cooking, turn the control to a lower position. Minimum setting will be required for some kinds of saucepan while other kinds will require a higher setting. The setting required to simmer varies with the size of saucepan, the quantity of food involved and the presence of a close-fitting lid.

After using the hob a few times no difficulty will be found in choosing the right setting for your saucepans.

Dual Circuit Hotplate (where fitted)

These are of a special dual heat type enabling either the single hotplate (inner element) or both inner and outer elements to be used to choice. The inner section is very economical when cooking with small diameter saucepans, single egg poachers and coffee percolators. It is useful for slow simmering and keeping cooked food hot prior to serving.

The control switch for the special dual heat hotplate has two sets of markings with a common off position, 'Off'. The switch is turned anti-clockwise to control the inner section of the hotplate and clockwise to control the whole hotplate.

Saucepans

For fastest, most economical cooking, we recommend pans with flat bases and close fitting lids. The saucepans should cover the hotplates as much as possible - up to 225 mm (9") diameter saucepans on a nominal 180 mm (7") hotplate. If using larger diameter pans, only use pans with ground bases. Damage may occur to the hob if large preserving pans or fish kettles are placed across two hotplates. Saucepans should be lifted onto and off hotplates and not slid on, since this may in time scratch the surface finish of the hob.

Never leave the hotplates on for long periods when not covered with a pan ... never place a utensil with a skirt on the hotplate e.g. a bucket ... never use an asbestos mat, or line the spillage tray with aluminium foil.

Any guidelines or recommendations given by the saucepan or cooking utensil manufacturer should be followed.

To Raise the Hob

The hob is hinged to facilitate easy cleaning of the spillage tray.

Lift the hob and secure in a raised position by means of the support arm, Where fitted. Cleaning of the under side of the hob and spillage tray can now be carried out. The chromium plated hotplate trims may be removed for cleaning, but the hotplate spider supports should not be removed.

Deep Fat Frying

SPECIAL FRYING NOTE:

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil, **do not** cover the pan with a lid and **do not** leave the pan unattended. In the unfortunate event of a fire, switch **off** at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

Do not use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

Do not leave the fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

1. Preparing the food

Seal the food by coating with flour, egg and breadcrumbs or batter. **Do not** use a basket with batter coated foods as they will stick.

2. Amount of oil

For safety purposes fill the pan only one-third full of fat or oil.

3. Testing the temperature of the oil

It is advisable to use a thermometer to test the temperature of the oil. Alternatively drop a small cube of bread into the oil which should brown in just under a minute if the oil is at 190°C/375°F.

4. Cooking the food

Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary: doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper.

5. Double frying chips

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/370°F to finish cooking and brown the chips.

Chips may be kept for several hours after the first frying before finishing off with the second frying.

6. Frying temperatures

	Celsius Scale (°C)	Fahrenheit Scale (°F)
	150	300
First frying of potatoes	170 175 180	340 350 360
Second frying of potatoes		
Frying chicken and fish	190 195 200	375 380 390

Preserving

1. Do not use a pan that overlaps the perimeter of the hob trim.
2. To allow for a full rolling boil, the jam should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities.
3. Use firm fruit or vegetables and wash well before using.
4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.
5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.
6. To test jam for setting:
If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C. If a thermometer is not available, remove pan from heat, place sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator¹). When cold, it will crinkle and hold a mark of a finger run through it, if it is ready.
7. The scum should be removed as soon as possible after setting, but marmalade should be allowed to cool before potting to prevent the peel rising.
8. Care should be taken to remove soilage from sugar solutions before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.

ABOUT THE SHELVES

All shelves are designed to have an anti-tilt device. It is effective provided the shelves are fitted correctly with the straight rods uppermost and the forms towards the back of the oven.

The Grill Shelf

It is recommended that the grill shelf provided is used in the top runner position when toasting bread. For grilling thicker pieces of food the lower shelf positions can be used.

The Top Oven Shelf

The same shelf as is used for grilling should be used in either of the lower two shelf positions. For more specific recommendations on shelf positions refer to the chart on page 29.

The Fan Oven Shelves

The cranked and straight shelves together with the runners in the side panels provide a variety of shelf spacings. The position of shelves in the fan oven is not critical except when large quantities of food are being cooked. In this case the shelves should be evenly positioned in the oven to allow maximum air circulation.

THE GRILL

The whole area of the grill can be used for grilling and toasting larger quantities or the centre section only for cooking smaller quantities of food. The grill compartment door should always be in the open position when the grill is in use.

Operation of the Rapid Grill

To operate the grill turn the grill control clockwise from the 'Off' position.

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 2 minutes and then adjusted as necessary. The pre-heating may be increased to 6-9 minutes when flash grilling blue, rare or medium steaks.

As this is a high speed grill, when grilling fatty foods it is advisable to lower the position of the pan under the element and/or reduce the setting, after initially sealing the outside of the food, to help prevent splashings of fat onto the grill element.

Operation of the Economy (Centre Section) Grill

This is the area in the centre of the grill.

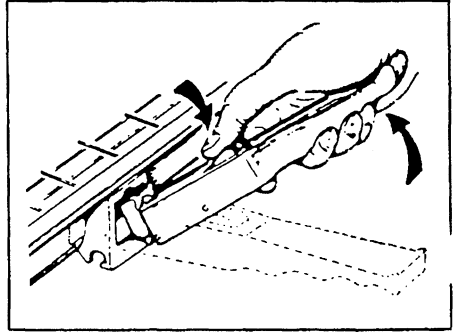
To operate turn the grill control anti-clockwise from the '0' position.

For all grilling and toasting, the control should normally be turned to '5' for the initial pre-heating of 3 minutes and then adjusted as necessary.

The pre-heat may be increased to 10-13 minutes when flash grilling blue, rare or medium steaks.

For convenience and flexibility of use e.g. cleaning, storage and as use as a meat tin in the second oven, the grill pan is supplied with a removable handle. In the interests of safety, it is suggested that when the grill pan is removed from the cooker whilst containing hot contents, it is firmly gripped using the grill pan handle and steadied at

the side with the other hand using an oven glove. To attach the handle, press the button on top of the handle with the thumb and pivot the handle downwards. To remove the handle, reverse this action.



Positioning the Grill Pan

The grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf.

The runners in the grill compartment side panels provide alternative grilling positions. In addition, there is a reversible grid within the pan.

When toasting bread we suggest that a straight shelf in the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

Do not line the grill pan or grid with aluminium foil as reflection from the foil can cause excessive fat splashing. In addition the foil may cause damage to the elements. It is advisable **not** to leave food, i.e. fat or oil in the grill pan or in a fry pan in or on the cooker, in case the cooker is inadvertently switched on.

The grill door must be left open during grilling.

The pan may be stored in this compartment with the handle removed.

When the second oven is in use, the grill cannot be used.

THE TOP OVEN

The second oven is the small top oven, is thermostatically controlled and can be used for cooking an extensive range of dishes only on a smaller scale. If desired small joints which require slow roasting can be cooked in this oven. The oven is heated by the grill element at the top of the compartment, and a lower element under the base of the compartment.

Use of the Second Oven

1. Before cooking in the oven ensure that the grill splash tray/deflector is in position.

Cooking in the top oven should be carried out with the shelf positioned in one of the lower two runner positions. Non delicate dishes can be cooked on a shelf placed directly on the oven base. Ensure that the shelf is level.

3. Care should be taken not to place food too close to the grill element - there should always be at least 2.5 cm (one inch) between the top of the food and the element. When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays directly below the grill element.

Baking tins and dishes should not be placed against the back of the oven. Ensure there is sufficient room allowed around the front, back and sides of the dishes or trays to allow adequate air circulation around the food.

Do not place delicate food or dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes on baking trays to avoid spillage onto the floor of the compartment.

4. **Most foods are cooked at lower temperatures in the smaller top oven than conventional ovens.**
5. To operate the top oven turn control in a clockwise direction to the temperature required for cooking. The indicator light will glow until the temperature selected is reached and then go out. It will cycle **on** and **off** periodically during cooking showing that the temperature is being maintained.

6. Do not line any part of the compartment with aluminium foil.
7. The oven is vented through the back of the cooker. Under certain conditions when moisture is present, steam will be visible from the vent. This is quite normal and prevents a build-up of steam which would otherwise occur inside the oven.
8. The use of oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.

Warming Compartment

The grill compartment/second oven on the cooker is ideal for warming dishes and keeping food hot.

The lower settings on the second oven control is used for this purpose, dishes should not be placed directly on the floor of the oven.

About Condensation and Steam

When a kettle boils it produces steam, similarly when moisture in food inside the oven is heated, steam is produced.

The oven is vented to allow the steam to escape and prevent excessive build-up inside. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense the produce water droplets. It may be necessary to wipe over the cooker occasionally to remove any droplets of water. This is quite normal and is not caused by a fault on the appliance.

Surfaces in close contact with the oven vent should be regularly wiped to reduce soilage and discolouration from cooking vapours.

Heat Transfer Between Ovens

When the main oven is in use there will be some transfer of heat into the top oven which can be used to warm plates.

Oven gloves may be required for handling dishes warmed in this way.

Heat transfer does not effect normal cooking operations.

THE FAN MAIN OVEN

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.

2. Before switching the oven ON, arrange the shelves in position.

The even heat distribution in the oven allows most dishes to be cooked equally well on any shelf position. The shelves have an anti-tilt device fitted which is effective provided the shelves are fitted with the straight rods uppermost and the forms towards the back of the oven.

3. It is possible to cook bulk loads on a maximum of three shelves at one time in the Main Fan Oven. When baking large quantities the shelf positions should be evenly spaced to suit the load being cooked.

A slight increase in cooking time may be necessary.

4. **Generally, lower oven temperatures are required when cooking in the fan oven than conventional ovens. Check with the recommendations given in the Chart on page 27.**

5. Set the oven control to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle **On** and **Off** periodically during cooking showing that the temperature is being maintained.

6. The fan comes into operation as soon as the oven control is moved past the off position and will operate continuously during cooking.

7. Care should be taken when reversing the shelves that larger and heavier items e.g. roasting tins and casserole dishes, are lifted over the front edge of the shelves.

8. Do not line any part of the oven with aluminium foil.

9. The oven is vented through the back of the cooker. Under certain cooking conditions when moisture is present, steam will be visible from the vent. This is quite normal and prevents a build-up of steam which would otherwise occur inside the oven.

10. The use of oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.

IMPORTANT NOTE

Baking trays or oven dishes should not be placed directly against the grid covering the fan at the back of the oven.

The Trivet

The trivet (supplied with some models) ensures that oven cleaning is kept to a minimum. The joint is placed on the trivet in the roasting tin so that during cooking all the fat drains through the perforations into the cavity base. Potatoes should be brushed with melted fat before cooking and placed around the joint.

About Condensation and Steam

When a kettle boils it produces steam, similarly when moisture in food inside the oven is heated, steam is produced.

The oven is vented to allow the steam to escape and prevent excessive build-up inside. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense the produce water droplets. It may be necessary to wipe over the cooker occasionally to remove any droplets of water. This is quite normal and is not caused by a fault on the appliance.

Surfaces in close contact with the oven vent should be regularly wiped to reduce soilage and discolouration from cooking vapours.

Heat Transfer Between Ovens

When the second oven is in use there will be some transfer of heat into the main oven. The heat can be used to warm plates. Oven gloves may be required for handling dishes warmed in this way.

Heat transfer does not effect normal cooking operations, however, it is recommended that all parts of the appliance are allowed to cool before using the hot or cold defrost feature in the main oven.

Defrost Feature

Some Fan Ovens have a defrost facility marked on the control dial. When the control is set to this position, the fan oven operates with the fan only switched on, i.e. without heat or neon indication. This enables some foods to be defrosted more quickly than conventional methods due to the fast circulating air in the oven, although the actual speed of defrosting will be determined by the ambient temperature.

The types of foods suitable for thawing without heat are delicate frozen foods to be served cold, such as fruit, cream, fresh cream or butter-cream filled cakes and gateaux, cakes coated with icings, frostings or chocolate, cheesecakes, quiches, pastries, biscuits, scones, bread and other yeast products such as doughnuts, buns and croissants, etc.

Faster defrosting of bread and plain cakes may be carried out with heat, using the lower temperature settings, (80 - 90°C) on the oven control, although the food may go stale more quickly if thawed in this way. Small cooked pastry items, e.g. tarts, pies, sausage rolls and mince pies can be heated through without thawing first. Place into a cold oven set at 190/200°C for 20-40 minutes, depending on the quantity, size and required serving temperature.

It is normally preferable to thaw fish, meat and poultry slowly in the refrigerator.

However, this process can be accelerated by thawing in the fan oven without heat using the defrost feature:-

Small or thin pieces of frozen fish such as fish fillets, frozen peeled prawns, or meat items, cubed or minced meat, sliced meats such as liver, thin chops, steaks, etc will be defrosted in 1-2 hours. The frozen food should be placed in a single layer where possible and if necessary turned over halfway through the defrosting process.

Joints of meat and poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING**. A 1½kg (3lb) oven-ready chicken may be thawed in approximately 5 hours using the defrost feature and the giblets must be removed as soon as possible during the thawing process.

These methods of defrosting meat and poultry using the fan oven are only applicable for joints up to 2kg (4lb) in weight and **ALWAYS COOK THOROUGHLY, IMMEDIATELY AFTER THAWING**.

A medium size casserole or stew can be thawed without heat using the defrost feature in 3-4 hours. However, if time is short, the casserole may be reheated without thawing first. Place into a cold oven set at 180/190°C for 1¼-2¼ hours, depending on the size and shape of the container. It will be necessary to stir or break up the contents during the heating process.

NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

THERMAL GRILLING IN THE FAN OVEN

(Using the grilling grid provided)

Thermal grilling (by hot air) in the fan oven with the door closed offers an alternative method of cooking food items normally associated with conventional grilling.

Kebabs, fish, chops and sausages may be thermal grilled in the fan oven using the special grid where provided. Varied and/or bulk loads of food such as chicken portions or mixed grill may be successfully cooked. This would require constant attention if grilled conventionally but since the food is heated from all round by the hot, circulating air, this is unnecessary; very little or no attention is required.

When more than one load of food is required for grilling it is generally more economical to thermal grill in the fan oven. By utilising the oven to cook the rest of the meal at the same time further savings may be made.

Alternative textures and flavours can be developed and as cooking times are less critical when thermal grilling, foods do not spoil or burn so quickly. In addition, as there is no radiant heat, the cooking process is more gentle with less splattering of fats/juices from the food.

The Grid

Supplied with the cooker is a specially designed grid for use when thermal grilling. The grid fits into the roasting tin provided. Food is placed onto the grid and the hot air circulates around the food. Vegetable accompaniments such as mushrooms, tomatoes and thinly sliced potatoes may be cooked in the roasting tin underneath the grid, remaining moist from the juices dripping from the meat above. Alternatively, when thermal grilling meats using the grid only, the trivet may be positioned below the grid in the roasting tin, retaining the fat and juice beneath.

Cooking Temperatures

200°C should be used for most thermal grilling. A lower temperature of 170°C-180°C is recommended when cooking more delicate items such as fish fillets or when utilising the rest of the oven to cook a pudding. Most thermal grilling can be carried out from a cold start. It is only

necessary to preheat the oven if cooking steaks when the meat tin and grid should be left in the oven during the preheated period. Only steaks which are required medium or well done should be cooked by thermal grilling. Rare steaks should be cooked conventionally under the radiant grill.

Cooking Times

Due to the absence of radiant heat, food generally takes a little longer to cook when thermal grilling in the fan oven compared with conventional grilling. However, the advantage is that larger loads can be cooked at the same time.

A general guide to cooking times is given below but these times may vary slightly, depending on the thickness and quantity of the food.

200°C	Chops – pork/lamb	35-45 min
	Sausages – large	25-30 min
	Steaks – medium/well done	15-20 min
	Chicken Portions	35-45 min
	Beefburgers	15-20 min
170-180°C	Fish – small whole fish, ie trout or fillets	10-15 min
	Bacon	35-40 min
	Liver	35-40 min
	Sausages – small	35-40 min
	Kidneys	35-40 min
	Toasted Sandwiches	15-20 min

Below are recommendations for cooking a breakfast and mixed grill by thermal grilling when the grid is fitted.

Breakfast: Oven Temp: 200°C Time: 20 min

Tomatoes, Mushrooms, Toast, Chipolata Sausages, Bacon

- 1 Halve the tomatoes and place in the meat tin with the mushrooms.
- 2 Spread slices of bread on both sides with either butter or white fat.
- 3 Place the grid in position. Cover with bread, sausages and bacon rashers.
- 4 Thermal grill.

Mixed Grill: Oven Temp: 200°C Time: 20 min

Tomatoes, Banana, Streaky Bacon, Mushrooms, Liver, Kidneys, Lamb Chop, Chipolata Sausages

- 1 Halve the tomatoes. Quarter the banana and wrap in bacon.
- 2 Place tomatoes, banana and mushrooms in the meat tin.
- 3 Place the grid in position, cover with liver and kidneys both wrapped in bacon, lamb chops and chipolatas.
- 4 Thermal Grill.

Automatic Cooking

Check the timer instructions below and on page 20 for the instructions appropriate to your model.

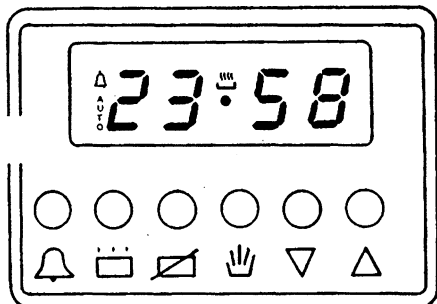
If your cooker has a main and second oven, either or both ovens can be set on the timer control. However, both ovens can only be used on the timer control when the same delay period and cooking time is required for each oven. When the timer control has been set for one oven only it is not possible to use the other oven for manual cooking.

When the main oven is set on the timer control, the grill can be operated manually.

Timer Control (some models)

This timer is a push button type.

When the Electricity supply is first switched on, the display will flash on and off.



To Set the Oven for Manual Operation

The time of day does not need to be set to use the oven(s).

OPERATION

Press the manual button .
The symbol on the display will light up and continue to flash.

DISPLAY AND NOTES

1. To stop the display flashing, the time of day must be set (see below).
2. If an automatic programme has been set follow the instructions on Page 19 to return the cooker to manual operation.

To Set the Time of Day

1. Switch on the electricity supply.

The display will flash on and off continuously.

2. Press any two of the buttons marked , or together with the increase button .

The display showing the time will count forwards, slowly first, then quicker.

To stop the counting forwards, release the button only. Now by repeatedly pressing and releasing the button the time will advance in one minute steps.

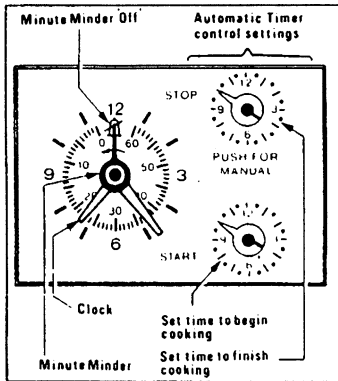
3. To turn the time displayed backwards, press any two of the , or together with the button.

The display showing the time will count backwards slowly at first then more quickly. To stop the display counting backwards release the button only. Now by repeatedly pressing and releasing the button the time displayed will decrease in one minute steps.

4. Press the Manual button .

The Auto symbol will stop flashing and the symbol will light up. The cooker will operate manually.

TIMER CONTROL (where fitted) Fully Automatic Timer



(Horizontal version illustrated but timer may be mounted vertically).

This timer will automatically switch the oven on and off at the selected 'start' and 'stop' times.


It also includes a clock and minute minder.

Clock

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start as soon as the cooker is switched on again. To set the correct time of day, push in and turn the clock knob until the hands indicate the right time.

Minute Minder

The minute minder gives an audible reminder for any period of cooking up to 60 minutes. It is not part of the automatic control.

To set, do not push in, but turn the knob in the direction of the arrow until the pointer reaches the desired time period. At the end of the set period, a continuous buzz will be heard. To cancel, turn the clock knob to the 'off' position (indicated by the bell symbol ).

Automatic Cooking


Either the top or the main oven can be set on the timer control. However, both ovens can only be used on the timer control when the same delay period and cooking time is required for each oven. When the timer control has been set for one oven only it is not possible to use the other oven for manual cooking.


When the main oven is set on the timer control, the grill can be operated manually.




Auto-Timer Lights

Where fitted these are situated on the control panel.

When using the timer control for the first time it is advisable to let it operate while you are at home. The indicator lights (see **setting the timer control**) can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.

Auto ready light  : this is a reminder after an automatic meal that the oven(s) are still set on automatic and require setting to manual.

Auto cook lights  : these operate to show which oven is set for automatic operation, as below:

	Top Oven	When a temperature is set on the second oven control.
	Main Oven	When a temperature is set on the main oven control.
	Top and Main Ovens	When temperatures are set on top and main oven controls

Notes

A. The delay time plus the cooking period must not exceed 11½ hours.




B. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

The Minute Minder



The Minute Minder gives an audible noise at the end of any set interval to be timed up to a maximum of 23 hours 59 minutes.

To Set the Minute Minder

OPERATION

1. First press the minute minder button .
2. Within 5 seconds of pressing the minute minder button , press the increase  button.


3. Stop the interval time increasing by releasing the  button.

All adjustments in one minute steps can be made by repeatedly pressing and releasing either the increase  or decrease  button. This must be done within 5 seconds i.e. before the display returns to show the time of day.





DISPLAY AND NOTES

If no previous interval has been set, the minute minder display will show .

The display will count forwards, slowly at first then more quickly.

The set interval to be timed will be displayed for 5 seconds after all the buttons have been released. The display will then return to show the time of day and the minute minder symbol on the timer.  will be lit showing that the minute minders is set.




NOTES


1. When the minute minder has been set the display will return to show the time of day after 5 seconds.
2. To check the time remaining on the minute minder at any given moment, simply press the minute minder button  once.
3. When the interval has elapsed a tone will sound. To turn off, press any function button ,  or . If the tone is not turned off, it will sound for approximately 15 minutes before stopping automatically.

How to Use the Timer Control

Follow these simple steps.

TO SWITCH THE OVEN 'ON' AND 'OFF' AUTOMATICALLY

1. Make sure the electricity supply is switched on.
2. Place food in oven.
3. Check that the clock shows the correct time of day.
4. Set the cooking time required. Press the cook time button  within 5 seconds press the increase  button until the time required is shown on the display.
 - (i) Stop the cook time from further increasing by releasing the increase button .

*The display will show 
The display will count forwards, slowly at first then more quickly.*



How to Use the Timer Control (continued)

OPERATION


DISPLAY AND NOTES

Small adjustments in one minute steps can be made by repeatedly pressing and releasing either the increase Δ or decrease ∇ button. This must be done within 5 seconds i.e. before the display returns to show the time of day.

The cook time set will be displayed for 5 seconds after all the buttons have been released. The display will then return to show the time of day.

5. Set the stop time.
Follow the instructions for 4. overleaf, using the stop time button  instead of the cook time button .

The stop time will be displayed for 5 seconds after all the buttons have been released.

The Auto display will be lit and the  display on the clock will go out.

6. Set the oven control to the required temperature.


The oven indicator neon should be 'Off'.

How to Set the Timer to Switch 'Off' Only

Follow points 1-3 overleaf then:-


4. Set the cooking time required.
Follow instructions given in 4. overleaf.

The display will return to show the time of day 5 seconds after all buttons have been released.

The Auto and cooking symbol  will be lit.



5. Set the oven to the required temperature.

The oven neon indicator light should be on.

6. To check the stop time at any time during the cooking period, press the stop time button .

The stop time will be displayed for 5 seconds before the display returns to show the time of day.






NOTES

1. The Auto display symbol will be lit while any automatic programme is set.
2. The 'cooking' symbol on the clock will light up when the cooking time starts. It is also lit during manual operation.
3. The oven indicator light will cycle on and off during cooking as usual.
4. When the timer has been set, it is possible to check any functions simply by pressing the appropriate button.
5. To cancel an automatic programme simply return the 'cooking time' function  to .

Please note after setting any function the display returns to show the time of day after 5 seconds.

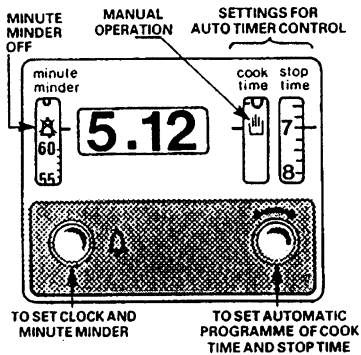
To Return the Cooker to Manual Operation

Follow the steps below to ensure that the oven is returned to manual after being used on an automatic setting.

OPERATION	DISPLAY AND NOTES
1. At the end of a time operation.	
(i) The buzzer will sound.	<i>The buzzer will sound for up to 15 minutes. to switch off press any function button.   or .</i>
(ii) The Auto display will flash	
2. Turn the oven control to the off position.	<i>The Auto display will continue to flash.</i>
3. Press the manual button  .	<i>The Auto display will stop flashing.</i>
4. Turn the oven control on to ensure that the oven operates manually.	<i>The 'cooking' symbol  on the timer and the oven indicator neon will be lit.</i>

TIMER CONTROL

Fully Automatic Timer




This timer will automatically switch the oven on and off to the selected times. It also includes a clock and minute minder.

Clock

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start as soon as the cooker is switched on again. To set the correct time of day, pull and at the same time turn the minute minder Δ knob (clockwise to increase and anti-clockwise to decrease) until the correct digits are set.

Minute Minder

The minute minder gives an audible reminder for any period of cooking up to 60 minutes. It is not part of the automatic control.

To set, press the knob in lightly and at the same time turn clockwise. At the end of the set period (when the dial reaches 0), a continuous buzz will be heard. To cancel, turn the minute minder knob to .

Auto-Timer Lights

Where fitted these are situated on the control panel.

When using the timer control for the first time it is advisable to let it operate while you are at home. The indicator lights can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.

Auto lights: these operate to show which oven is set for automatic operation, as below:

Top Oven Auto neon	When a temperature is set on the top oven control.
Main Oven Auto Cook neon	When a temperature is set on the main oven control.
Second and Main Ovens Auto Cook neons	When temperatures are set on top and main oven controls

These lights will also operate at the end of an automatic programme although may not come on immediately.

This is a reminder that the oven(s) are still set on automatic and require setting to manual.

Notes

Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

Setting the Timer Control

Follow these simple steps:

A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION	NOTES
1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	<i>Pull out and turn the minute minder knob clockwise or anticlockwise as required.</i>
4. Set the STOP time.	<i>Turn the STOP/COOK TIME knob clockwise until the time you wish the food to STOP cooking is indicated.</i>
5. Set the LENGTH OF COOKING TIME required.	<i>Turn the STOP/COOK TIME knob anticlockwise until the LENGTH OF COOKING TIME required is shown (Max 3½ hours).</i>
6. Set the oven control to the required temperature.	<i>The oven indicator light should be OFF, and the auto cook light on.</i>

When the automatic timed period starts, the **auto cook** light will switch OFF and the oven thermostat light will cycle on and off as usual.

B. TO SET THE TIMER TO SWITCH 'OFF' ONLY

Follow Points 1-4 previously, then:

5. Set the LENGTH OF COOKING TIME required.	<i>Turn the STOP/COOK TIME knob anticlockwise. The knob will automatically stop at the time required to ensure that the oven is operating.</i>
6. Set the oven to the required temperature.	<i>The oven indicator light should be ON and the auto cook light OFF.</i>

To Return the Cooker to Manual Operation


Follow the steps below to ensure that after use the oven is returned to manual, otherwise it will **not** operate.

At the end of a timed cooking operation the **auto cook** light will come on.

This may not come on immediately due to the cycle of the thermostat.

Turn oven control to off position (Off)

*If the **auto cook** light is on at the end of cooking it will now go out.*

Turn the STOP/COOKING TIME knob anti-clockwise to manual position .

Turn the oven controls on to check that the ovens operate manually.

The thermostat lights will come on.

Turn the oven controls OFF.

No indicator lights should operate.

CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

Do not remove timer or control knobs as this may effect the functioning of the appliance.

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the oven doors should be cleaned using a little liquid detergent in hot water, polished with a soft cloth.

Cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e. do not plunge a very hot grill pan into warm or cold water.

To keep the exterior trims and control panel in spotless condition, wipe after use with a warm soapy cloth and avoid contact with abrasive cleaning agents.

Note:

Before using any proprietary cleaner check that it is recommended for use on domestic appliances and ensure that the manufacturers instructions are followed. Ensure that it is suitable for application on surfaces or trims on your appliance e.g. chromium, anodized aluminium, stainless steel, vitreous enamel, ceramic glass, paint. Certain cleaners may have an adverse affect.

Make sure that the glass ceramic surface is cool before applying any cleaning materials.

Cleaning the Ceramic Hob

1. Save on cleaning time:

- Make sure the bottom of the utensils and cooking area are clean and dry.
- Select correct heat settings and use saucepans large enough to accommodate food and liquid to eliminate boilovers and spattering.
- If possible, wipe up food spills and splatters from adjacent heating areas before cooking.

2. Daily care:

• Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface which helps prevent scratches and abrasions and in which food particles can collect. It also helps prevent build-up of mineral deposits and will make future cleaning easier.

• Apply a dab of Cleaner Conditioner in centre of each heated area to be cleaned (For normal cleaning, start with about 1/8 5 ml (tea) spoon of Cleaner Conditioner and apply more if needed).

• Dampen clean paper towel and clean unit. To remove more stubborn soilage use a slightly dampened non-impregnated plastic or nylon pad specially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners.

• Wipe off this application with another clean, damp paper towel and wipe dry.

3. Regular weekly care:

• Use "Ajax" Powder Cleaner regularly at least two or three times a week to remove any discolouration, especially in hard water areas and will prevent a build-up of silicone from the Cleaner Conditioner. A non-impregnated plastic or nylon pad specially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners may also be used with the Powder Cleaner for vigorous rubbing.

• Apply Cleaner Conditioner and polish with kitchen paper or a soft dry cloth.

• Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

Remember:

• If a wet paper towel is used to remove spillovers from warm cooking area, be careful to avoid steam burns.

• Never mix different household cleaning products! Chemical mixtures may interact, with objectionable or even hazardous results.

Other Ceramic Hob Cleaning Materials

Do use:

Cleaner Conditioner should be used regularly to clean and protect cooking surface. If you run out, you may temporarily use one or more of these:

1. Jif Cream Cleaner
2. Liquid Gumption
3. Baking Soda as cleaning powder
4. Flash

Do not use:

1. Household detergents and bleaches.
2. Impregnated plastic or nylon pads as these will scratch the surface, e.g. Scotchbrite General Kitchen Scourer, Vileda Super Scourer.
3. Metal Pads; these will scratch and mark, e.g. Brillo Pads, Ajax Pads, steel wool pads.
4. Household abrasive powders except where specified; these will scratch depending on the pressure applied in use.
5. Chemical oven cleaners, e.g. aerosols and oven pads. These are caustic cleaners and may etch the surface.
6. Rust stain, bath and sink stain removers as these will mark and etch the surface.
7. 'Delete' polishing cleanser.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cool.
2. The careful use of a stainless steel razor in a patent holder, held at an angle of approximately 30° can be used to remove stubborn soilage from the cooled hob.
3. Use the Cleaner Conditioner and finally wipe the hob clean with kitchen paper or dry cloth.

About Discolouration

Discolourations are **on** the surface, **not in it**. By following proper care and cleaning recommendations the surface will remain clean and bright.

The cooking surface should be cleaned thoroughly each day to remove all visible soil. Cleaner Conditioner has been especially formulated for this purpose and does an excellent job. Remember, use only as much as is necessary. If used too generously, a heavy film may be left that will burn on and discolour when the elements are heated.

If, after the use of the recommended materials, there are some persistent stains or marks on the hob, the hob should be cleaned using "Ajax" or "Vim" Powder Cleaner. This will remove any accumulated residue of Cleaner Conditioner and, if applied with a vigorous scrubbing with a non-impregnated plastic or nylon pad for non-stick pans, for at least three to four minutes, it will also take off the film caused by salts and minerals before it has an opportunity to discolour or develop into a problem. If, after following the above recommendations discolouration persists, a paste made up of one part Cream of Tartar to three parts water should be left on the hob overnight. This will remove most discolourations provided they have not been excessively burned on. The paste should be thoroughly washed off afterwards. Finish off with a touch of Cleaner Conditioner, polish to a high lustre and your top will continue to look as good as new.

Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

WARNING:

Cleaner Conditioner must be applied regularly after the use of other cleaners, otherwise over a period of time the surface of the ceramic glass will roughen and cleaning will become progressively more difficult. Staining may also occur.

IMPORTANT NOTES:

1. In the event of the hob being scratched, soilage will collect and appear as fine lines. These are not fully removable but can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect cooking performance.
2. **Soilage from sugar solutions must be removed from the hob before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.**
3. Do not place aluminium foil or dishes on the hot surface as these will cause damage to the hob.
4. Easy-Do is the current recommended cleaner for use on the ceramic hob. As substitute or replacement cleaners become available, they will be recommended and obtainable either in addition to or instead of the current cleaner.
5. Cleaner Conditioner is for the ceramic hob only and must not be used as a general, all purpose cleaner. Be particularly careful to avoid cleaning the hob trim with cleaner conditioner.

Cleaning the Radiant Hob

The chromium plated hotplate trims may be removed for cleaning, but the hotplate spider supports should not be removed. Spillage will pass through the open spiral radiant hotplate elements and drain away to the coolest part of the spillage tray below. Remove obstinate soilage with a soap impregnated steel wool pad. Non-abrasive cleaners may be used on the hob to remove obstinate marks.

Cleaning the Grill

It is essential to keep the underside of the removable vitreous enamel grill deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised. The deflector can be removed by opening the grill compartment door. Clean the grill pan in a similar manner.

The grill pan grid should be cleaned with hot soapy water and a soft cloth. Dishwasher cleaning is not recommended. When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

Cleaning the Top Oven

To minimise oven soilage we advise cooking at the temperatures and shelf-positions recommended. 'STAY-CLEAN' panels may have been fitted to this oven and instructions for cleaning these are given in the section 'Care of Stay-Clean'.

If any spillage drops onto the vitreous enamel base, normal oven cleaners may be used to remove it.

The oven shelf if heavily soiled will wipe clean if first soaked in hot soapy water.

Cleaning the Main Oven

If 'STAY CLEAN' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

NOTE:

If aerosol cleaners are used on any part of the cooker the manufacturer's instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

AEROSOL CLEANERS MUST NOT BE USED ON 'STAY-CLEAN' LINERS, AND MUST NOT BE ALLOWED TO COME INTO CONTACT WITH THE ELEMENTS AS THIS MAY CAUSE DAMAGE.

STAY-CLEAN LINERS (where fitted)

Care of Stay-Clean

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking.

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. The 'Stay-Clean' panels should not be immersed in water and manual cleaning is not advisable. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

Cooking

To minimise oven soilage

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures as well as causing condensation.

4. Covering joints during cooking will also prevent splashings onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

5. Do use (where supplied) the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the Stay-Clean liners.

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.

2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.

3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

RECOMMENDED TEMPERATURES AND SHELF POSITIONS

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

Note:

Shelf positions are counted from the bottom of the oven.

FOOD	FAN MAIN OVEN		TOP OVEN	
	SHELF POSITIONS	COOKING TEMP °C	SHELF POSITIONS	COOKING TEMP °C
Biscuits		180-190	2	180-190
Bread		210-220	1	210-220
Casseroles		130-140	base	130-140
Cakes: Small and Queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is in use	160-170	2	180-190
Sponges		160-170	2	160-170
Madeira		140-150	1	140-150
Rich Fruit		130-140	1	130-140
Christmas		130-140	1	130-140
Meringues		90-100	1	90-100
Fish		170-190	1	170-180
Fruit Pies and Crumbles		190-200	2	190-200
Milk Puddings		140-150	1	140-150
Pastry: Choux Shortcrust Flaky Puff			Depending on dish	
Plate Tarts		180	2	190
Scones		220-230	2	220-230
Roasting: Meat and Poultry		170-180	Base or 1	170-180

INSTRUCTIONS FOR COOKING A COMPLETE MEAL IN THE MAIN FAN OVEN

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat onto the oven interior during cooking. When a 'Full Meal' including a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

Preparation

Beef	1½kg (3 lb)	Arrange on trivet in roasting tin or in the roasting tin.
Potatoes	600g (1½ lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250 ml (½ pt) pouring batter	Mix together 100g (4 oz) plain flour and a pinch of salt. Gradually mix in a beaten egg and 250 ml (½ pt) milk until smooth.
Apple Pie	300 g (12 oz) Shortcrust pastry; 1 kg (2 lb) Prepared fruit. Sugar to taste.	Place fruit and sugar in 1 litre (2 pt) oval pie dish and cover the fruit with rolled out pastry.

Cooking

Pre-heat oven to 190°C.

Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1
Apple Pie	Shelf position 4

Cook for approximately 50 minutes.

Remove pie and raise temperature to 200°C.

Yorkshire Pudding: Heat 25g (1oz) lard in a 23cm (9 in) square tin for approximately 5 minutes on shelf position 4. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY: 1 hour 30 minutes.

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15-30 minutes cooking time after removing the pie and before cooking the Yorkshire Pudding.

ELECTROLUX, TRICITY BENDIX SERVICE CENTRES

Requests for Service should be made to your nearest Electrolux, Tricity Bendix Service Centre. (See list below).

ABERDEEN DD, IV, KW, AB PH, (HIGHLAND)	0224-696569	8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
ALTHAM SK, M, BL, OL, BB	0282 74621/ 74622/ 74623/ 74624	19 Altham Lane, Altham, Accrington, Lancs BB5 5XY
BELFAST BT	0232 746591	Unit C3, Edenderry Ind. Estate, 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM WR, DY, B, WV TF, ST, WS, SY	021 358 7076/ 5051	8 Lammermoor Avenue, Great Barr, Birmingham B43 6ET
BRIGHTON BN, RH	0273 694341	31 Bristol Gardens, Kemptown, Brighton BN2 5JR
BRISTOL BA, BS, SN, TA, PL, TQ, TR, EX	0272 211876 0626 65909	3 Waring House, Redcliffe Hill, Bristol BS1 6TB
VEY ISLAND JM, SS, CO, IG	0268 694144	2-4 Sandhurst, Kings Road, Canvey Island SS8 0OY
CARDIFF CF, HR, LD, NP, SA	0222 460131	Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
EDINBURGH KY, EH, TD, FK	031 557 8383	33B Haddington Place, Leith Walk, Edinburgh EH7 4AG
GATESHEAD CA, DL, DH, NE, SR, TS	091 493 2025	Suite 3, Saltwell House, Lobley Hill Road Gateshead NE8 4DD
GLASGOW DG, KA, ML, G, PA (TAYSIDE)	041 647 4381	20 Cunningham Road, Clyde Estate, Rutherglen Glasgow G73 1PP
LEEDS S, DN, HU, YO, WF, HX, HD LS, HG, BD	0532 608511	64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER LE, DE, NG, LN, CV, NR, IP, PE	0533 515131 0603 667017	10-12 Buckminster Road, Leicester, LE3 9AR
LIVERPOOL CW, CH, LL, L, WA, WN, PR, FY, LA	051 254 1724	Unit 1, Honey's Green Lane, West Derby, Liverpool L12 9JR
LONDON NORTH E, EC, WC, N, NW, W, EN,	081 443 3464	"Enfield Centre" 2-4 Sandhurst, Kings Road, Canvey Island SS8 0OY
LONDON SOUTH (Beckenham) SE, SM, CR, BR, SW1-20	081 658 9069	127 Croydon Road, Beckenham, Kent BR3 3RA
LONDON WEST (Park Royal) AL, CB, LU, MK, SG, HA, WD, UB, TW	081 965 9699	842 Coronation Road, Park Royal, London NW10 7QA
OXFORD GL, HP, NN, OX, SL, RG	0993 704411	Suite 3, Windrush Court, 56A High Street, Witney OX8 6BL
PORTSMOUTH RH, DT, PO, SO, SP, KT, GU	0705 667411	Limberline Road, Hilsa, Portsmouth PO3 5JJ
BRIDGE JA, ME, CT	0732 357722	61-63 High Street, Tonbridge TN9 1SD

June 1990/EI/TB

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning:

1. SERVICE/REPAIR

In the event of your appliance requiring service Tricity Bendix Domestic Appliances have an arrangement with Electrolux Group Service.

Before calling out an Engineer, please ensure you have read the details under the heading 'Before Calling a Service Engineer' and have the model number and purchase date to hand. The telephone number and address for service is detailed on the list headed 'Customer Service Centres'.

PLEASE NOTE that all enquiries concerning service/repair should be addressed to your local Customer Service Centre.

2. CUSTOMER RELATIONS DEPARTMENT

FOR GENERAL ENQUIRIES concerning your Tricity or Bendix appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment, you are invited to contact our Customer Relations Department by letter or telephone as follows:

Tricity Customer Relations Department
Tricity Domestic Appliances Limited
Tricity Bendix House
55-59 High Road
Broxbourne
Herts EN10 7HJ

Tel: 0992 469080

BEFORE CALLING A SERVICE ENGINEER

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a Service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee. The appliance is designed for domestic use only. If it is used in a non-domestic situation the guarantee may be invalidated.

Problem

Solution

The cooker does not work

- (i) Check that it is switched on at the control panel.
- (ii) Check that the main cooker fuse is working.
- (iii) Check that the oven is set for manual operation. See instructions page.

Oven indicator lights do not come on and the oven(s) do not heat up.

- (i) Check with instructions that the timer (if fitted) is set for manual cooking, and is not left on an automatic setting.

The timer control does not work

- (i) Check that the operating instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual operation after automatic use. See instructions.

The hotplates are slow to boil

- (i) Check that the recommended saucepans are being used. See instructions.

The hotplates simmer inadequately

- (i) Check that the recommended saucepans are being used. See instructions.

The ceramic glass is stained or discoloured

- (i) Check that you have followed all the recommended steps for cleaning. See instructions.

The oven temperature is too high or too low

- (i) Check that the temperatures recommended in this Instruction book are being followed. Be prepared to adjust the temperature up or down by 10°C to achieve the result you want.

The oven is not cooking evenly

- (i) Check that the cooker is level. see Installation instructions.
Check that the recommended temperatures and shelf positions are being used.
Check that the trays dishes being used allow adequate circulation around them.

The oven fan is noisy

- (i) Check that the cooker is level. see Installation instructions.

The side opening oven door will not stay open properly.

- (i) Check that the oven is level. see Installation instructions.

Rating Plate

The rating plate is situated at the top of the back panel on the rear of the cooker or on the plinth near the base of the front of the cooker. It gives the MODEL AND SERIAL NUMBER, which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO.	SERIAL NO.	DATE OF PURCHASE

This handbook is accurate at the date of printing but will be superseded and should be disregarded if specifications or appearance are changed in the interests of continued improvement.

Tricity Bendix Limited

Tricity Bendix House, 55-59 High Road, Broxbourne, Herts EN10 7HJ

Part No. 2000 962 400