



New World Appliances
Stoney Lane, Prescot, Merseyside L35 2XW

Vision 50GSO

50cm Waist Level Gas Freestanding Cooker
(for Natural Gas models only)

user • installation • instructions

If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

In the Republic of Ireland, call the Bord Gáis emergency line on **1850 205050** or contact your local gas supplier.

New World Customer Care

In case of difficulty within the UK and Northern Ireland, please call our Customer Care Centre Helpline on

0151 432 7899

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Opening Hours for Customer Care Centre

Monday to Friday	8am - 8pm
Saturday	8.30am - 6pm
Sunday	10am - 4pm

Enter appliance numbers here for future reference:

Model No
<input type="text"/>
Serial No
<input type="text"/>

Please ensure you have the above details (Model No and Serial No) to hand when calling Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.

The Gas Consumer Council (GCC) is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

The appliance must be installed (and serviced) by a Corgi registered approved installer or a person competent to ensure that the installation is in accordance with "The Gas Safety (Installation and Use) Regulations 1994", and the "The Gas Safety (Installation and Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offence.



Technical Data

Data badge

The data badge is positioned on the rear panel of the cooker.

Type of gas

This cooker must only be used with Natural Gas only, as specified on the appliance data badge.

Gas category

Natural Gas - I2H

Pressure setting

G20 Natural Gas @ 20 mbar

Pressure test point

Front left hand hotplate burner injector

Aeration

Fixed

Appliance class

Class 1, Freestanding appliance

Dimensions

Height	900 - 915mm
Width	498mm
Depth (excluding handles & knobs)	605mm

Countries of destination

GB - Great Britain, IE - Ireland

Electrical supply

220 - 240V ~ 50Hz

Spark generator: Mains operated 6 outlet controlled by a single push button switch at the left hand side of the fascia to individual electrodes.

Warning: This cooker must be earthed.

Burner	Nominal Rate Qn	Injector Size
Grill	3.0kW	125
Hob - LHF auxiliary	1.0kW	72 X
Hob - LHR & RHR semi rapid	1.75kW	95 Z
Hob - RHF rapid	2.7kW	110 Y
Oven	3.3kW	130
Total heat input	ΣQ_n 11.75kW	-

Contents

User's Section	2 - 16
Introduction	2
Be Safe - Not Sorry.	4
Using the Hob	5
Using the Grill	7
Grill ignition	7
Grilling.	8
Using the Oven	9
Oven ignition	9
Oven furniture	11
Baking guide	12
Traditional fruit cakes	13
Roast turkey.	13
Roasting guide.	14
Cleaning.	15
Installation Instructions.	17 - 22
Regulations and Standards.	17
Ventilation Requirements	17
Clearances & dimensions.	18
Stability chain	19
Levelling	19
Connect to Electricity supply.	20
Connect to the Gas supply.	21
Commissioning.	22
Troubleshooting	23
Technical Data	24
New World Customer Care	25

Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for choosing a New World appliance

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development & improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Installation

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before installing or using this appliance.

Your new appliance is designed to be installed flush to base units. Certain features, such as oven lights, are only available on some models.

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Stability chain

If the cooker is to be fitted with a flexible inlet connection, a stability chain should also be fitted to engage in the back of the cooker. Make sure this is re-engaged whenever you move the cooker for cleaning.

Gas & Electrical connection

Please refer to installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements.

In your own interest, and that of safety, it is the law that all gas appliances be installed by competent persons. Corgi registered installers undertake to work to satisfactory standards.

Disconnection of gas and electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Troubleshooting

Before contacting the Customer Care Centre or your installer, please check the guide below - there may be nothing wrong with your cooker.

Problem	Check
Ignition does not work	<p><i>If all burners fail to ignite:</i></p> <ul style="list-style-type: none"> • Check that the electricity supply is turned on. • Check that sparks appear at all the burners; a clicking noise should be heard. • If the electricity supply has failed, the hob burners, grill and ovens(s) can be lit with a match. <p><i>If one burner fails to ignite:</i></p> <ul style="list-style-type: none"> • Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. • Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pan 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.

Are cooking results not satisfactory?

Problem	Check
Grilling; Uneven cooking front to back	Ensure that the grill is positioned centrally below the grill burner.
Baking; General Uneven rising of cakes	Ensure that the oven shield is level by using a spirit level on the shelf and adjusting the feet. The oven should be checked both left to right and front to back.
Sinking of cakes	Cooking at too high a temperature or using normal creaming method with soft margarine may cause cakes to sink.
Over/Under cooking Fast/Slow cooking	Refer to cooking times and temperatures given in the cooking charts provided, however, it may be necessary to increase or decrease temperatures by 1 gas mark to suit personal tastes. Do not use roasting tins greater than 56mm (2¼") in height.

Installation Instructions

Commissioning

Pressure setting

G20 Natural Gas @ 20 mbar

Pressure test point

Front left hand hotplate burner injector

Operational checks

Fit the hotplate burner bodies, caps and pan supports.

Referring to the instructions where necessary;

1. Check that the hotplate burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the oven set to gas mark 8, the burner ignites and maintains full rate. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned gas mark 1 that the flame burns steadily.
3. Check that the grill burner ignites and burns with a steady flame.
4. Place all the loose parts of the cooker into position.
5. Show the customer how to operate the cooker and give them this handbook. Thank you.

Introduction

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes. Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelf and furniture in hot soapy water, to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Ignition

A plug is fitted with a 3 amp fuse.

If the ignition fails:

- Check there is a spark when the ignition button is depressed. If there is no spark, check that the electricity supply is switched on at the socket.
- Check that the gas supply is switched on.
- Try another appliance in the socket, if that works, replace the 3 amp fuse in the cooker plug.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of the appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
- Never use the appliance for heating a room.
- Do not drape tea towels over the flue vents or door, as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam or hot air which may escape from the cooking.

- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard.
- Do not use the oven with the door inner glass panel removed.
- Use dry oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelf or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
Drop-down grill door: Do not place items on the door when open.
- When you have finished cooking check that all controls are in the "off" position.
- **All installation, servicing and maintenance** work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- As with all gas appliances, it is recommended that your appliance is serviced regularly.

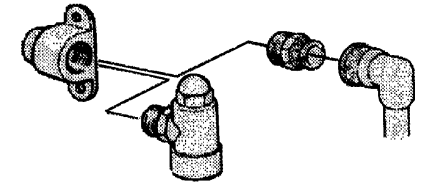
Installation Instructions

Connect 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. If a forward facing backplate is used, it must be chased into the wall.

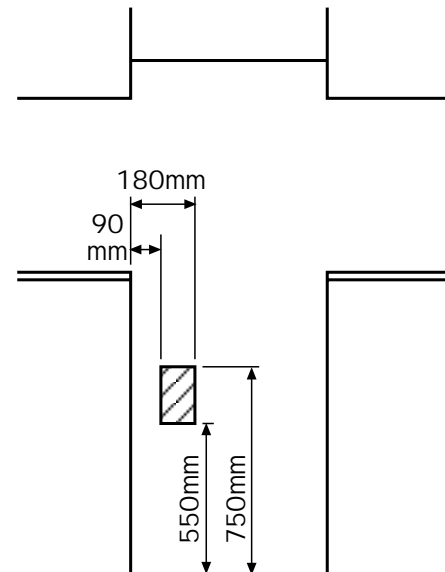
Gas connection; Rp 1/2" (1/2" BSP male). Fit the bayonet connection. This should be located so as to ensure the flexible connector hose does not kink.

Use a 900mm - 1200mm length of flexible connector. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.



Ensure that all pipe work is of the correct rating for both size and temperature. Flexible connections should comply with BS669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

After installation, make sure all connections are gas sound.



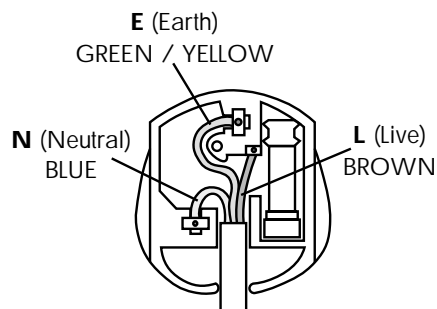
Installation Instructions

Connect to the electricity supply

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, having a fuse of **3 amp** capacity.

If this plug does not fit the socket in your home, it should be replaced with a suitable plug as outlined below.



Use a **3 amp** fuse in a 13 amp plug.


The wires in the mains lead 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 for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E**  (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.

The plug and socket must be accessible after installation.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

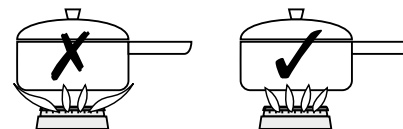
Using the Hob

Caution: Accessible parts may be hot when the appliance is used. Young children should be kept away.

Ignition

Push in and turn the selected control knob anticlockwise to the 'full on' position. Keeping the knob pressed in, press the ignition switch, or hold a lighted match or taper to the burner, until the burner lights. Turn the control knob to the required setting.

Adjust the burner flame so that it does not extend over the pan base.



To turn off, push in the control knob and turn clockwise until the dot on the control knob is below the dot on the fascia panel.

To simmer

The simmer position is marked by the *small flame* symbol.

Once lit turn the selected control knob anticlockwise past the *large flame* symbol (FULL ON) to the *small flame* symbol.

You may hear a slight popping noise when the hob burners are operating and this is quite normal, but if anything about the cooker appears unusual, such as change in flame appearance, or the operation of controls - seek expert advice.

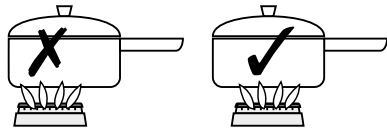
Using the Hob

Pans

For optimum safety and performance, we recommend the use of flat bottomed pans with a base diameter of minimum 100mm (4") and maximum 250mm (10").

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.



When cooking with fat or oil, never leave unattended.

Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

Do not use spray cans near the appliance when it is in use.

Pan supports

Always make sure the pan supports are replaced correctly, and located in the hob spillage well.

To save gas

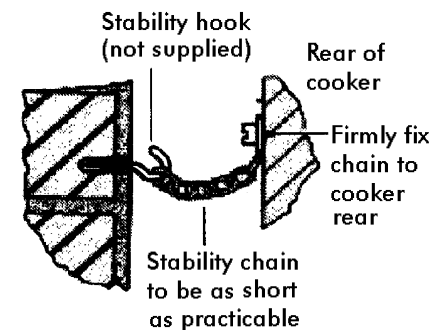
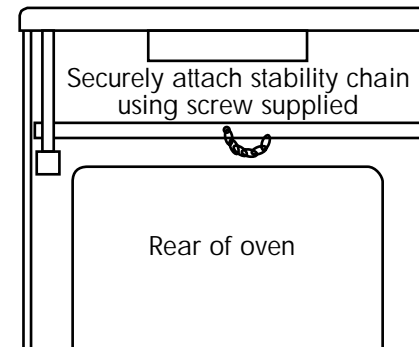
- Use the size of pan most suited to the size of the burner - ie; larger pans on the larger burners, smaller pans on the smaller burners.
- Adjust the flames so that they do not lick up the sides of the pan.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Potatoes and vegetables will cook quicker if chopped into smaller pieces.

Installation Instructions

Stability chain

We recommend that a stability chain is fitted with the cooker. The chain shown in the diagram can be purchased from most hardware outlets and DIY shops.

Securely attach the stability chain using the screw supplied.



Cooker stability chain not designed with bracket engagement slot

Note: the power supply cable must be positioned so that no part of the cable can come into contact with any surface which could reach temperatures in excess of 75°C.

Levelling

The appliance is supplied with four plastic feet, which must be screwed into the corners of the oven base prior to installation. These feet are used to level the oven and adjust its height in relation to the surrounding cabinetry.

It is important that the cooker is placed on a firm level surface and that the feet are adjusted to ensure that the cooker is perfectly level. An unlevelled cooker can affect the cooking results.



To level the cooker, place a spirit level on a baking sheet onto an oven shelf, and adjust the feet, screwing up or down as required, until level.

Installation Instructions

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Moving the cooker

Please note that the weight of this appliance is approximately **42.5kg** (unpacked).

Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Clearances & dimensions

Appliance dimensions

All sizes are nominal - some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door & excluding knobs & handles.

depth: 605mm
width: 498mm
height: 900 - 915mm

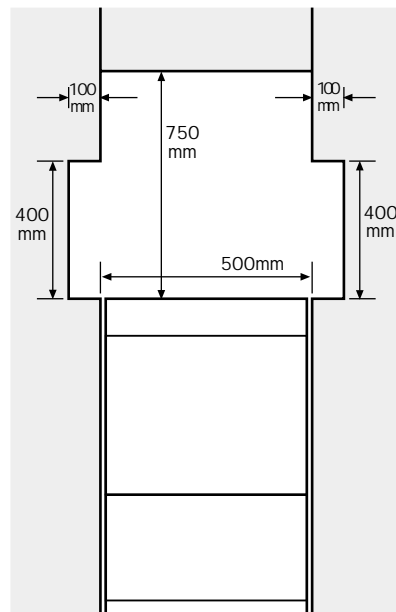
Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 750mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 100mm up to a height of 400mm.

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall.

The rear wall and surfaces adjacent to or surrounding the appliance must be able to resist a temperature rise of 65°C. We recommend fitting ceramic tiles to protect the surrounding surfaces.



Using the Grill

Caution: Accessible parts may be hot when the grill is used. Young children should be kept away.

Important: Before grilling, always fit the protective heat shield, as shown below. This will prevent damage to the controls and surrounding furniture. Never grill with the grill / oven door closed.



For your safety

The oven and grill burners are protected by a flame safety device which cuts off the gas supply to the burners in the event of the flames being extinguished for any reason.

Grill ignition

Open the oven door, and ensure heat shield is correctly fitted.

Important: Keep the grill door open when the grill is on.

Push in and turn the grill control knob clockwise to the grill symbol.

Keeping the knob pushed in, press and hold the ignition button until the burner lights.

Release the ignition button and keep the grill knob pressed for approximately 15 seconds to allow for the flame safety device to energise. If the control knob is released too soon the flame will go out.

If, after approximately 15 seconds the burner has not lit, release the knob and wait at least 1 minute before attempting to relight.

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

To turn off, push in the control knob and turn it clockwise to the "off" position.

Preheating

For best cooked results, always preheat the grill for about 3-5 minutes.

Aluminium foil

Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard.

Using the Grill

Grill pan

The grill pan is used directly on the oven shelf, with food placed on the grill pan trivet supplied. The grill pan handle is clipped onto the grill pan by tilting the handle upwards and clipping over the edge of the grill pan.

Do not leave the handle clipped on the grill pan when grilling, as it will become extremely hot.

Grilling

Place the grill pan on the shelf in the grill compartment. Push the grill pan to the back of the shelf, to position it under the centre of the grill.

Grilling can be adjusted by selecting a higher or lower shelf position, or by adjusting the trivet position, as detailed below;

- The grill trivet inside the grill pan

can be inverted to give a high or low position, or it may be removed altogether for items such as fish, which can be grilled on the grill pan base.

- Alternatively, foods can be grilled in a suitably heatproof dish.
- For toasting bread, use the highest trivet position.
- The lower trivet position is useful for grilling all types of meat or fish.
- With trivet removed the food can be placed directly on the base of the grill pan - eg; when cooking whole fish, or browning dishes such as cauliflower cheese.

Never allow fat to build up in the grill pan, as this creates a fire hazard.

When you have finished grilling, check that the control knob is returned to the "off" position.

Grilling guide Food	Shelf position from top of oven	Approximate cooking time
Toasting of bread products	1	2 - 4 minutes
Small cuts of meat, sausages, bacon	1	8 - 12 minutes (depends on size & thickness)
Chops etc, Gammon steaks	1	20 - 25 minutes (depends on size & thickness)
Fish; Whole, Fillets	1	6 - 8 minutes
Fish in breadcrumbs	1	10 - 15 minutes
Pre-cooked potato	1	10 - 12 minutes
Pizzas	1	10 - 12 minutes
Browning of food (dish placed directly on shelf)	1 or 2	5 - 7 minutes

Installation Instructions

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

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

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. CORGI registered installers undertake to work to satisfactory standards.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Installations.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m³ or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Cleaning

Vitreous Enamel parts

GRILL PAN, HOB TOP & PAN SUPPORTS, OVEN COMPARTMENT

Use a mild cream cleaner - eg; "Cif". Stubborn marks may be removed with a moistened "Brillo" pad.

The pan supports and grill pan may be cleaned in a dishwasher.

The oven should be cleaned after each use to remove cooking residue and grease, which if burnt on again will form deposits or stains as well as unpleasant smells.

Do not leave vinegar, coffee, milk, salty water or lemon/tomato juice on the enamelled surfaces for any length of time. Always wash the accessories used.

Chrome plated parts

OVEN SHELF, GRILL PAN TRIVET

Use a moist soap pad - eg; "Brillo", or a nylon pad or sponge.

Note: These items may also be cleaned in a dishwasher.

Glass parts

GLASS DOOR PANELS

Do not use abrasives or polishes as they will scratch and damage the glass.

Use a mild cream cleaner - eg; "Cif". Rinse away excess cleaner and dry with a soft cloth.

Painted, plastic and metal finish parts

OVEN DOOR FRAME & HANDLE, FACIA PANEL & CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Oven door seal

The oven door seal guarantees the correct functioning of the oven. We recommend that the seal is cleaned with warm soapy water.

Do not use abrasive products. Check the condition of the seal occasionally.

Using the Oven

Caution: Accessible parts may be hot when the appliance is in use, young children should be kept away.

For your safety

The oven and grill burners are protected by a flame safety device which cuts off the gas supply to the burners in the event of the flames being extinguished for any reason.

Oven ignition

Open the oven door.

Push in and turn the oven control knob anticlockwise to gas mark 8.

Hold the control knob in and operate the ignition switch, or hold a lighted match or taper to the burner, until the burner lights.

Release the ignition button, and keep the oven control knob pressed in for approximately 15 seconds to allow the flame safety device to energise. If the control knob is released too soon, the flame will go out.

When the burner is lit, close the oven door gently in order to avoid extinguishing the flame.

Set the oven control knob to the required temperature and allow approximately 15 minutes for the oven temperature to stabilise before introducing any food.

When the burner is lit, the flame can be seen through a viewing hole (when

the door is open) in the oven base.

When lighting the oven, the oven door must always be kept open.

If after approximately 15 seconds the burner has not lit, release the knob and wait at least 1 minute before attempting to ignite the burner.

To turn off push in the control knob and turn to the "off" position.

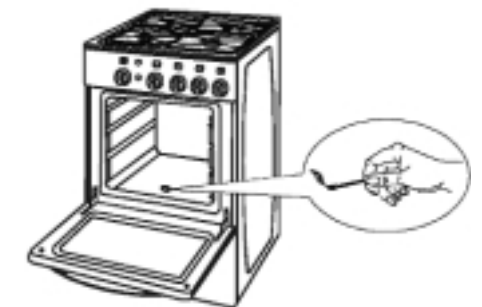
Notes:

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

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.

Igniting the oven with a lighted match or taper

In the event of a power failure or failure of ignition supply, the oven can be lit with a match (see 'Oven ignition' for instructions).



Using the Oven

Preheating

The oven must be preheated for 15 - 20 minutes when cooking frozen or chilled foods, and we recommend pre-heating for yeast mixtures, batters, soufflés, whisked sponges and pastry.

If you are not preheating the oven, the cooking times in the following guides may need to be **extended**, as they are based on a preheated oven.

Zones of heat

The temperature at the **centre** of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the lowest shelf position is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates & dishes.

Note that food or cooking utensils should not be placed on the oven base.

Temperature conversion chart

Gas Mark	Temperature
1	155°C
2	165°C
3	180°C
4	195°C
5	210°C
6	225°C
7	245°C
8	265°C

Cleaning

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the cooker cool before cleaning.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the cooker through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water. Never use excessive amounts of water to clean the cooker.

Warning: For your own safety, always switch off your cooker at the mains supply and allow to cool before cleaning.

Burner caps and heads

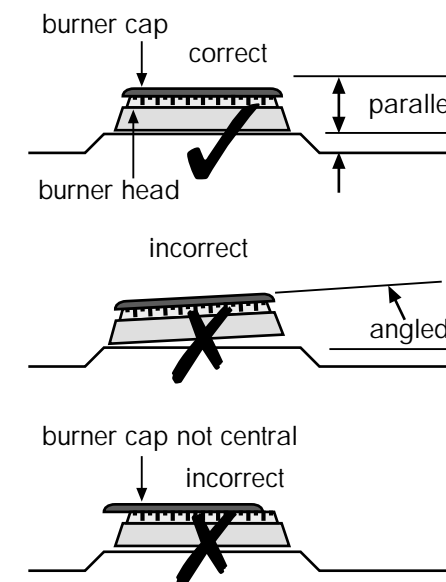
Important: Allow burners to cool before cleaning.

Caution: Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

Clean with a moist soapy pad - eg; "Brillo".

For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse, and dry thoroughly.

Important: The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown.



Using the Oven

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting. Allow the appliance to cool before attempting to clean it.

	Gas Mark	Approximate Cooking Time (preheated oven)
Beef	3 or 4	20-25 minutes per 450g (1lb), plus 35 minutes
Lamb	3 or 4	20-30 minutes per 450g (1lb), plus 35 minutes
Pork	3 or 4	30-35 minutes per 450g (1lb), plus 30 minutes
Poultry up to 4kg (8lb)	3 or 4	23-28 minutes per 450g (1lb), plus 25 minutes
Poultry up to 5.5kg (8-12lb)	2 or 3	20 minutes per 450g (1lb), plus 20 minutes
Casserole cooking	1 or 2	1½ - 2 hours

Using the Oven

Oven furniture

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 330mm x 255mm

Roasting tin 390mm x 300mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Shelf & shelf positions

The oven shelf must be positioned towards the rear of the oven.

Position baking trays or roasting tins on the middle of the shelf.

If you prefer darker cooked results, cook on a higher shelf, for paler results use a lower shelf.

Extra shelves can be ordered from the Customer Care Centre, call Spares Direct on 0151 432 7910.

Using the Oven

Baking guide

Shelf positions in a gas oven are counted from the top down.

Please note that the times and temperatures stated in the baking guide are only intended for reference only - refer to your recipe. The cooking times given above are based on cooking in a pre-heated oven.

The temperature settings and times given in the baking guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting.

Dish	Recommended gas mark	Shelf position	Approximate cooking time
Scones	7	2	10 mins
Small cakes	5	1	15 - 20 mins
Victoria sandwich	4	2	25 - 30 mins
Sponge sandwich (fatless)	5	2	25 - 30 mins
Swiss roll	4 or 5	2	12 - 15 mins
Semi-rich fruit cake	2	2	75 - 90 mins
Rich fruit cake	1	2	depends on size
Shortcrust pastry	4 or 5	2	depends on recipe
Puff pastry	5 or 6	2	depends on recipe
Yorkshire pudding - large	4 or 5	2	40 - 50 mins
Yorkshire pudding - individual	4 or 5	2	20 - 25 mins
Milk pudding	1	2	75 - 85 mins
Baked custard	1	2	35 - 40 mins

Using the Oven

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the **recipe**.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 4 for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.