



100 DF

100cm Dual Fuel Range cooker.

user • installation • instructions



Stoney Lane, Prescott, Merseyside, L35 2XW

08 25410 00 © 9.2003

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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.

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

0151 432 7838

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

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

Please have to hand you Model Number and Serial Number to hand when calling as this will help process your call quicker.

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

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

Introduction

Thank you for choosing a British built appliance by New World

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

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

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 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 shelves 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.

Your new appliance is designed to be installed free-standing or flush to base units.

The User's Section in this handbook covers the operation of the ovens, grill, hotplate and griddle (if supplied), but to help you make the most of your range cooker, we have produced the accompanying "Cooking Guide" which gives more details of its features and benefits.

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 who will ensure that the installation is in accordance with current regulations:

"The Gas Safety (Installation & Use) Regulations", & the "The Gas Safety (Installation & Use) (Amendment) Regulations".

Failure to comply with these Regulations is a criminal offence. 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.

New World Customer Care

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New World Customer Care Centre Helpline on

0151 432 7838

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.

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

Enter appliance numbers here for future reference:

Model No
<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
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Please ensure you have the above details (Model No and Serial No) to hand when calling New World Customer Care. They are essential to booking your call.

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

Introduction

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 device

If the cooker is to be fitted with a flexible inlet connection, a stability bracket 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.

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.

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.

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.

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.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of 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 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 and furnishings) away from the appliance.
 - Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
 - Do not drape tea towels over the flue vents or door handles, as this creates a fire hazard.
 - When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
 - Never use the appliance for heating a room.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
 - 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. The high reflectivity can also damage the element.
 - Use 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 shelves or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
 - If the cooker has a storage compartment below the oven, this should only be used to store oven furniture. Do not store any flammable materials in this compartment.
 - 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.
 - **When you have finished cooking check that all controls are in the off position.**

Technical Data

Data badge

Lower part of front frame.

Type of gas

Natural Gas and LP Gas II 2H3+

The adjustment conditions for this appliance are stated on the data badge. This appliance is factory set for use on G20 Natural Gas @ 20mbar only. For conversion to LP Gas a conversion kit is included

Pressure setting

G20 Natural Gas @ 20 mbar

G30 Butane @ 28-30 mbar

G31 Propane @ 37 mbar

Aeration

Fixed

Appliance class

Class 1, freestanding cooker

Electrical supply

220 - 240V ~ 50Hz

Warning: This cooker must be earthed.

Spark generator

Mains powered 7 outlet, controlled by a single switch at the left of the fascia to individual electrodes.

Gas hob

Burners have burner heads and caps which are removable for cleaning. Concealed electrodes to each burner

Electrical ratings

Grill	1700W
Fan Oven	1600W
Stir Fan	30W
Static Oven	1900W
Cooling Fan	10W
Oven Lights	2x 25W
Maximum load	5290W

Countries of destination

GB - Great Britain, IE - Ireland

Gas Type	Hob Burner	Nominal Rate Qn	Grammes per hour		Injector size
			Butane	Propane	
Natural Gas	small x 2	1.0kW	-	-	77
	medium x 3	2.0kW	-	-	104
	large x 1	3.0kW	-	-	129
	wok x 1	3.5kW	-	-	63+121
	Total heat input	ΣQn 14.5kW	-	-	-
LP Gas	small x 2	1.0kW	73 g/h	72 g/h	50
	medium x 3	2.0kW	145 g/h	143 g/h	70
	large x 1	3.0kW	218 g/h	215 g/h	87
	wok x 1	3.5kW	254g/h	250g/h	35+87
	Total heat input	ΣQn 14.5kW	1162 g/h	1146 g/h	-

Installation Instructions

Conversion Instructions

Before carrying out this procedure ensure that the appliance is disconnected from both gas and electric al supplies.

1. To Convert Hotplate Burners

- b. Remove burner caps and burner heads.
- c. Unscrew existing injectors from hotplate burner bowls.
- d. Replace with injectors in conversion kit as detailed below.
Note: When converting the wok burner, it is necessary to replace 2 injectors. The inner injector and the outer injector, the outer injector is visible on removal of the cover plate.

2. To Convert hotplate Bypass Pins.

- a. Open the left hand main oven door unscrew the top hinge and remove it.
- b. Remove the left hand main oven door

- c. Open the right hand main oven door unscrew the top hinge and remove it.
- d. Remove the right hand main oven door
- e. Remove the two side panels by unscrewing the four screws on each side. This will give access to the screws for the fascia.
- f. Remove the control knobs then unscrew and remove the outer fascia panel
- g. Gently lower the fascia panel
- h. The hotplate bypass screws are now accessible through the inner fascia panel.

100DF	Hotplate burner	Quantity	Nominal rate Qn	Injector marking
injectors	Aux burner	2	1.0kW	50
	Semi rapid burner	3	2.0kW	70
	Rapid burner	1	3.0kW	87
	Wok outer burner	1	3.5kW	87
	Wok inner burner	1		35
	Total Heat Input		14.5kW	
Bypass Screws	Bypass pin wok tap	1	-	68
	Bypass pin rapid tap	1	-	40
	Bypass pin semi rapid tap	3	-	32
	Bypass pin aux. tap	2	-	27

Storage Compartment

Your appliance has a generous storage compartment, located beneath the right-hand side oven.

The storage compartment should only be used to store oven furniture.

Baking trays and roasting tins may be stored in the compartment.

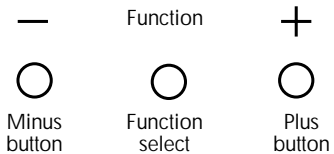
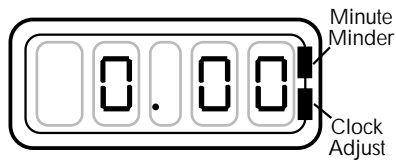
Do not store items with plastic or wooden handles in the compartment, as they may be damaged by heat from the oven.

Do not store flammable liquids, even when cold, in the storage compartment, as they may catch fire. Do not store flammable items - ie; chip pans.

Do not store food / canned items in the storage compartment. **Do not use the compartment as a food warming facility.**

Minute Minder

Initial display



The digital timer enables you to set the time of day (24 hour clock) and the minute minder alarm.

Setting the "Time of Day"

1. Switch on the electricity supply to the appliance.
The clock adjust LED will flash (bottom, right hand side).
2. Set the time of day with the *plus* and *minus* buttons.
4. The time will be set 5 seconds after the last plus or minus operation, the LED will stop flashing and remain illuminated.

Changing the time of day

1. Press the function button twice.
2. Set the time of day with the *plus* and *minus* buttons.
3. The time will be set 5 seconds after the last plus or minus operation, the LED will stop flashing and remain illuminated

Setting the minute minder

1. Press and release the *Function* button to change the display from clock to minute minder - the Minute Minder LED will flash (top right hand side)..
2. Use the *plus* and *minus* buttons to set the length of time before the alarm tone will sound.

The maximum period which may be set is 23 hours 59 minutes.

During countdown, the minute minder has priority on the display, which will show (in *hours / minutes*) the time remaining.

When countdown is complete, the tone will sound for 2 minutes, or it can be reset with one touch of any button.

To cancel the minute minder, press the function button and run down the set time with the *minus* button.

The display will revert to show the time of day, and the minute minder will not sound.

Installation Instructions

Connect to the gas supply

The inlet to the cooker is ½" BSP internal situated at the rear centre.

Use a 900mm - 1125mm length of flexible connector.

Ensure that all pipe work is of the correct rating for both size and temperature.

Natural Gas - Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

LP Gas - For flexible connections, use a bayonet type hose, suitable for use on LP Gas up to 50 mbar pressure rise and 70°C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.

After installation, make sure all connections are gas sound.

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

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

G20 Natural Gas @ 20 mbar
G30 Butane @ 28-30 mbar
G31 Propane @ 37 mbar

Ignition

All burners are ignited by pressing the ignition switch on the fascia. When the burner has lit release the ignition switch. Turn the tap to the FULL ON position, wait a second before pressing the ignition switch.

Before leaving the installation

1. Place all the loose parts of the cooker into position.
2. Show the customer how to operate the cooker and give them this handbook.

Thank you.

Installation Instructions

Connect to the electricity supply

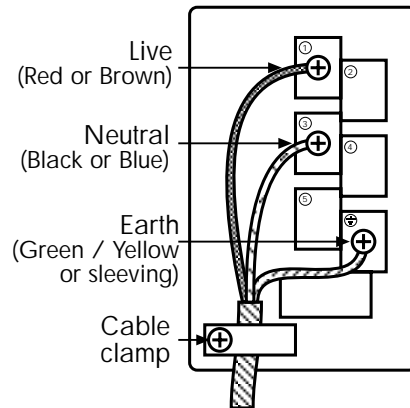
Warning: This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 30 ampere minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulation.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 6.0mm² twin and earth cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

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

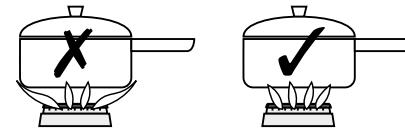


Using the Hob

Ignition

Push in and turn the selected control knob anticlockwise to the large flame symbol and press the ignition switch (if fitted) 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 line 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.

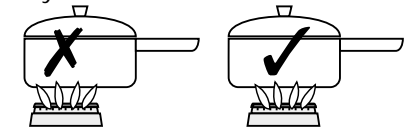
Pans

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").

Avoid using old misshapen pans or any pan which is unstable when placed on a flat surface.

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

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.

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

When you have finished cooking check that all controls are in the off position.

Pan supports

Make sure that you use the correct shaped pansupport for the burner you wish to use.

The wok burner has a different shaped pan support to the other hot plate burners. The wok burner must only be used with this pan support

Using the Hob

Hob burner guide

<u>Burner</u>	<u>suitable for</u>
Small (2)	Simmering, stewing, smaller pans
Medium (3)	General domestic use, large frying pans, chip pans, griddle cooking
Large (1)	Boiling, frying, larger pans
Wok (1)	Wok cooking, larger pans

Installation Instructions

Stability bracket

If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage in the back of the cooker. A stability bracket can be bought from your local supplier.

A stability bracket can be fitted as follows:

1. Place the cooker in position and draw a pencil line level with the front edge.
2. Mark the centre of the cooker to give the centre line for the bracket.
3. Remove the cooker and mark off 450mm from the pencil line to locate the front edge of the lower bracket.

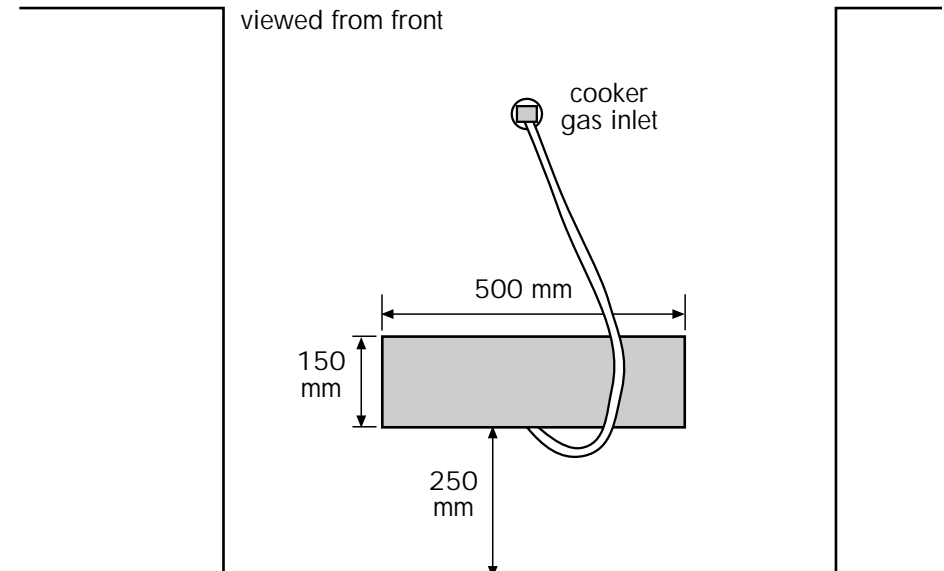
4. Fix the bracket to the floor.
Measure from floor level to engagement edge in the back of the cooker and add 3mm.
5. Assemble the underside of the top part of the bracket to this height.

Levelling

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with levelling feet and locknuts at the front, and wheels at the rear.

Adjustment of wheel height can be made with a screwdriver through the hexagonal hole in the front plinth.



Installation Instructions

Before you start, please read the instructions. Planning your installation will save you time and effort.

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.

This appliance is a type X appliance with regard to installation.

Moving the cooker

Please note that the weight of this appliance is approximately **83kg** (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.

Cooker dimensions

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

height (adjustable)	900 - 915mm
width	1000mm
depth	600mm

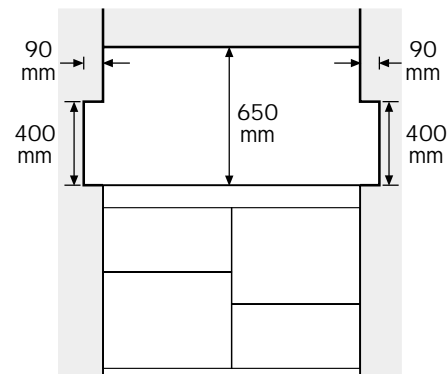
Clearances

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

This cooker may be fitted flush to base units up to the front edge of the side panels.

For models with side opening doors, we recommend a side clearance of 60mm between the cooker and any protruding side wall or cabinet, to allow the door to open fully.



Using the Griddle

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



Griddle symbol

Please read these instructions thoroughly before using the griddle plate for the first time.

Only use the griddle which has been approved for use on this appliance. Do not use any other griddle, as this may be hazardous.

For instructions on griddle cooking, please refer to the accompanying cooking guide.

Before using the griddle for the first time

Wash the griddle thoroughly in hot soapy water (see "Cleaning" section).

Season sparingly with a minimum amount of cooking oil (see below).

Heat the griddle on full rate for 3 minutes. The griddle plate is now ready for use.

Seasoning the griddle

The griddle is made of quality cast iron, and has a non-stick cooking surface.

Regular seasoning will prolong the life of the griddle and prevent rusting. If the griddle shows signs of rust, wash and re-season.

To season;

- After cleaning, dry the griddle thoroughly.
- Rub the cooking side of the griddle sparingly with a minimum amount of unsalted vegetable oil. Note that olive oil is unsuitable for seasoning.

Using the griddle

Place the griddle over the pansupports as indicated on the fascia and light the burners on full on rate as indicated by the large flame symbol. Preheat the griddle on full on rate for 3 minutes. The griddle is now ready for cooking.

It should be remembered that different types of food and different quantities of food will require different cooking times and temperatures. The heat can be varied throughout the cooking process as required. The full on rate indicated by the large flame is most suited to searing the outer surfaces and for faster cooking of thinner food items. The reduced rate indicated by the small flame symbol is more suited for thicker items. Foods should be turned as required during cooking.

The griddle is used over the large 2kW burner, situated towards the rear of the appliance and the smaller 1kW burner located towards the front of the appliance. Foods which are placed towards the rear of the griddle plate will cook faster than those placed towards the front. It may therefore be necessary to move foods from the back to the front while cooking.

Using the Griddle (if supplied)

Griddle cooking

Griddle cooking is a traditional cooking method which allows anything from full breakfasts to drop scones to be cooked with ease.

The griddle absorbs heat quickly and evenly, and there is ample space for cooking. The coating on the griddle allows for low fat cooking and ease of cleaning.

The following foods are suitable for cooking on the griddle:

- griddle scones,
- pancakes,
- potato cakes,
- oatcakes,
- crumpets,
- bacon,
- gammon,
- sausages,
- steak,
- scotch pancakes / drop scones,
- salmon fillets,
- eggs (can be cooked in a metal ring to retain shape).

Do not use metal implements, as they may damage the non stick surface.

After cooking, allow the griddle to cool down before moving or cleaning it.

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
Also, for **LP Gas**, refer to BS 5482 Part 1, Part 2 or part 3 as relevant.
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 Appliances.

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.

LP Gas only - Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building, but open to ground level on the opposite side.

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

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

Cleaning

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.

Warning: Do not operate the appliance without the glass panel correctly fitted.

Important: the inner door glass panel can be removed for cleaning but it must be replaced the right way up (so the reflective side - if fitted - faces inwards), and pushed fully in to the **stop** position. To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.

Griddle care and cleaning

Do not use metal implements as they may damage the non stick surface.

After cooking allow the griddle to cool completely before attempting to remove or clean.

Once the griddle has cooled, remove any excess fat with kitchen paper before moving.

The griddle can be cleaned with hot soapy water and a nylon brush. If any food residue is left on the griddle, leave it to soak for a few minutes in hot soapy water before attempting to clean it. **Do not** use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surface.

Do not clean in a dishwasher.

After cleaning, dry thoroughly then re-season the cooking surface by wiping sparingly with a minimum amount of oil, and store in a dry place.

Using the Grill

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

To switch on the grill

Open the grill door.

Turn the grill control knob clockwise to the required setting.

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

To switch off, return the control knob to the "off" position.

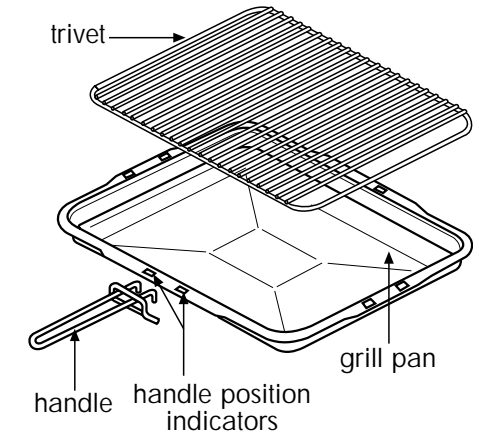
Preheating

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

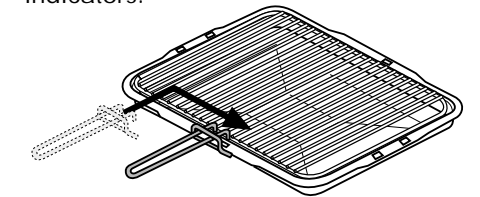
The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling only. The fan will continue to operate for a period after the grill control has been switched off. Should any fault occur with the cooling fan, the appliance will require servicing - contact Customer Support.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Using the Grill

Using the grill

The temperature of the grill is variable, and can be adjusted by turning the grill control to the required setting. Setting 8 is high and 1 is low.

The speed of grilling can also be controlled by selecting a higher or lower shelf position.

It is recommended that the high temperature setting is used for toasting and for cooking foods such as bacon, sausages or steaks. Use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, the temperature may be reduced to a lower setting. Use a lower shelf position.

The trivet position can also be adjusted 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 toasting, use the highest trivet position. The lower trivet position is useful for grilling all types of meat or fish.
- With the grill trivet removed the food is placed directly on the base of the grill pan - eg; when cooking whole fish, or browning dishes such as cauliflower cheese.

Push the grill pan to the back of the shelf to position it under the centre of the grill.

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

For best results, preheat the grill for 3 - 5 minutes before use.

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

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill, creates a fire hazard, and the high reflectivity may damage the grill element.

Cleaning

Painted, plastic, metal finish & metal finish parts (where fitted)

CONTROL KNOBS & PROGRAMMER BUTTONS, PAINTED METAL DOOR & FASCIA PANELS, SIDE PANELS, HANDLES.

Only use a clean cloth wrung out in hot soapy water. Take extra care when cleaning over symbols on fascia panels.

Vitreous Enamel Parts

GRILL PAN & GRILL COMPARTMENT, HOB TOP & PAN SUPPORTS, OVEN COMPARTMENT.

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed using a moistened "Brillo" pad.

The pan supports and grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Chrome plated parts

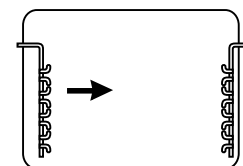
OVEN SHELF & SHELF RUNNERS, GRILL PAN RUNNERS, GRILL PAN TRIVET, GRILL

PAN HANDLE

Use a moist soap pad, eg; "Brillo".

Note: Oven shelf runners can be removed for cleaning. Grasp the runners and slide out of the hanging holes as shown.

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



Stainless steel surfaces

FASCIA PANEL, HANDLES, HOB SPILLAGE WELL, OVEN SIDES, DOORS & FASCIA

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using Luneta. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Wipe any spillage immediately, taking care to avoid burning your hands.

Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, rub the stainless steel surface sparingly with a minimum amount of "Johnson's Baby Oil".

Do not use cooking oils, as these may contain salt which can damage the stainless steel surface.

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 appliance 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 cooker can be safely cleaned with a cloth wrung out in hot soapy water.

Painted, plastic & metal finish parts (where fitted)

PAINTED FACIA & METAL DOOR PANELS , SIDE PANELS, HANDLES & CONTROL KNOBS

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

Burner caps and heads

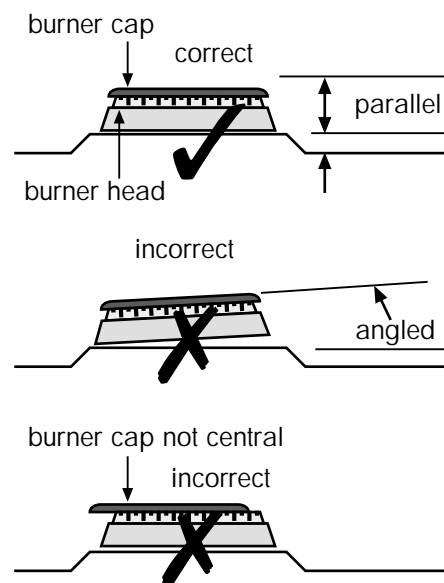
Important: Allow burners to cool before cleaning.

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.

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.

Hotplate burners may be cleaned with a moist soapy pad, eg; "Brillo".

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



Using the Grill

Grilling guide

Grill shelf positions

Shelf positions are counted from the top down - shelf 1 is the highest.

Grilling times

The times given in the grilling guide are based on a grill pre-heated at full rate. The grilling times given are approximate, as differences in thickness, size of portion and personal preference will influence timing. For optimum results when grilling, the temperature should be varied where required, using the full on and turn down settings.

Food	Shelf Position	Grill Trivet Position	Approximate Grilling Time (preheated grill)
Bread			
Toast; 2 rounds	1	High	2 - 3 mins per side
Toast; 3 - 4 rounds	1	High	2 - 3 mins per side
Bread, buns, teacakes	2	Low	2 - 3 mins per side
Cheese on toast	1	High	6 - 7 mins
Meat			
Bacon rashers	1	High	8 - 15 mins
Sausages	1	High	12 - 15 mins
Steak; rare	1	High	7 - 10 mins
Steak; medium	2	High	10 - 15 mins
Steak; well done	2	High	15 - 20 mins
Lamb chops	2	High	10 - 15 mins
Pork chops	3	High	15 - 25 mins
Gammon steaks	1	High	12 - 15 mins
Poultry			
Chicken fillets	4 or 5 (depends on thickness)	Low	20 - 30 mins
Fish			
Fish fillets	4	Low	10 - 15 mins

Using the Ovens

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

Your range cooker has two electric ovens - a left hand side conventional oven, and a right hand side fanned oven. The ovens can be used individually or together.

As they are high efficiency ovens you may notice an emission of steam when the door is opened. Please take care when opening the door. We recommend that you hold the underneath of the oven door handle

There are 15 shelf positions in each oven - with ample space for batch baking or for the cooking of more ambitious meals, as well as for everyday cooking.

With careful choice of dishes / tins, it is possible to cook a complete meal and something for the freezer in the oven at the same time - this is more economical as it saves time and fuel.

Oven furniture

Baking trays 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 290 mm x 270 mm.
This size of baking tray will hold up to 16 small cakes.

Roasting tin 320 mm x 270 mm.
We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Oven shelves

The oven shelf must be positioned towards the rear of the oven, with the upstand facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Warming plates / dishes in the oven

Use the lowest temperature setting, and place the plates / dishes on the bottom shelf. Always ensure that plates / dishes are ovenproof.

Using the Ovens

Hints for slow cooking

- ALWAYS ensure that frozen foods - especially meat and poultry - are thoroughly thawed before cooking.
- Cover all dishes with a close fitting lid or foil to keep foods moist and to prevent the transfer of flavours.
- Casseroles and stews - prepare as usual on the hotplate and bring to simmering (not boiling) point, then immediately put into a preheated oven set for slow cooking.
- For roasting joints of meat and poultry, and for pot roasts, pre-heat the oven to 190 conventional / 160°C fanned, and cook for 30 minutes before adjusting the oven control knob to 120°C - Conventional / 110°C - Fanned for the remainder of the cooking time. **Always cook for a minimum of 3 hours.**
- To brown meat and poultry, uncover and adjust the oven control knob to 180°C - Conventional / 140°C - Fanned for the final 20 - 30 minutes of cooking.
- Do not cook joints of meat or poultry weighing more than 2kg (4½lb) by the slow cooking method.

- Do not stuff poultry or rolled joints when slow cooking, always cook the stuffing separately.
- When slow cooking, cut root vegetables into small pieces. Add a few drops of vinegar or lemon juice to prevent potatoes blackening.
- Thickening agents may be added either at the start or at the end of the cooking period.
- Full use may be made of the oven by cooking several dishes at the same time.
- When slow cooking meringues, fruit puddings and fruit, they should be cooked below the centre of the oven if using the conventional mode.
- Sponge puddings should be covered with close fitting foil over the basin and placed in a "bain marie" (a dish containing sufficient water to come halfway up the side of the pudding basin).
- Fruits for jams and preserves should only be softened using the slow setting. They will then require boiling on the hotplate.
- **Important:** Avoid opening the oven door during slow cooking. Opening the oven door regularly can greatly increase the cooking time, due to heat loss at low temperatures.

Using the Ovens

Slow cooking

The benefits of slow cooking have been recognised by cooks for centuries, and are still appreciated by cooks today. The "S" slow setting provides the facility for extra low temperature cooking.

The advantages of slow cooking are as follows:-

- Food can be left to cook unattended for several hours - whilst you are at work or out for the day - or cooked overnight.
- Inexpensive cuts of meat become deliciously tender when slow cooked.
- Slow cooking helps to produce moist, tender "roasts" with minimal meat shrinkage, and reduced oven soiling.
- Dishes including soups, vegetables, puddings, savoury dishes, and preserves are also suitable for slow cooking.
- There is no topping up of steamers, steam filled kitchens or constant checking to do.

Cooking times

The cooking time varies according to the type of food being cooked, and experience will show how long foods should be cooked, according to personal preference.

In general, foods should be cooked for at least 6 hours, and may be left up to 8 - 10 hours without spoiling, if covered. As a guide, foods cooked using the slow cooking method will take about three times as long as by conventional methods.

Meat and poultry dishes should be cooked at 160 - 190°C for 30 minutes, and then the oven set to 120°C - Conventional / 110°C - Fanned and the food slow cooked for the remainder of the time. Delicate foods such as custards and preserves can be cooked using the low temperature setting only throughout the cooking time.

Utensils

Any oven-proof utensils may be used for slow cooking, provided they have a close fitting lid. To rectify a badly fitting lid, a piece of cooking foil may be placed over the dish, underneath the lid.

For convenience and to save washing up, the most useful utensils for slow cooking are the flameproof type, which can be used over direct heat and for oven cooking, and are sufficiently attractive to use as serving dishes.

USING THE OVENS

Cooking with a conventional oven

The left hand side oven is a conventional oven.

To switch on, turn the oven control knob anti-clockwise to the desired temperature setting. To switch off, return the control knob to the "off" position.

Caution: The top element gets extremely hot when in use, so take care to avoid touching it.

Important: Never put items directly on the base of the oven or cover with foil, as this may cause the element to overheat.

Conventional ovens are ideal for the cooking of foods which require slightly different temperatures. The temperature in the oven varies - with the top being slightly hotter due to heat rising, and the base slightly cooler - and is more suited to traditional cooking.

Heat distribution

The temperature at the centre of the oven corresponds with the selected temperature setting and is slightly hotter towards the top of the oven and slightly cooler towards the base. This variation is known as "zones of heat".

Using the zones of heat

The 'zones of heat' are useful as several dishes requiring different temperatures may be cooked in the oven at the same time.

Dishes requiring a slightly hotter temperature should be placed towards the top of the oven, and those requiring a lower temperature on a lower shelf position.

Do not use the oven base as a cooking position.

A complete meal may be cooked in the oven taking advantage of the zones of heat. By using the oven space effectively, full use is made of the fuel which is heating the oven.

Preheating when using the conventional oven

The oven must be preheated for 15 minutes when cooking frozen or chilled foods, and we recommend preheating when cooking sensitive items such as soufflés, batter mixes and yeast mixtures.

It should be remembered that the times given in the cooking guide are based on a preheated oven. If you do not preheat, the cooking times may need to be extended.

Using the Ovens

Cooking with a fanned oven

The right hand side oven is a fanned oven.

To switch on, turn the oven control knob anti-clockwise to the desired temperature setting. To switch off, return the control knob to the "off" position.

If you have been used to cooking with a conventional oven, you will find that there are a number of differences to cooking with a fanned oven, which will require a slightly different approach. It is useful to remember the following points:

- Foods are cooked at lower temperatures in a fanned oven than in a conventional oven. Please refer to the conversion guide on page 18. Temperatures given in recipes and on packages should therefore be reduced.
- Cooking times will generally be shortened by between 5 - 10 minutes per hour, than those given in recipe books for conventional cooking.
- There are no zones of heat in a fanned oven. The convection fan at the back of the oven ensures an even temperature throughout the oven. This allows for batch cooking / batch baking, which is advantageous when planning a party, or stocking the freezer.
- There is little flavour transfer in a fanned oven, which means that strong smelling foods can be cooked at the same time as other foods. For example, fish can be cooked at the same time as a milk pudding.
- When batch baking foods that will rise during cooking - eg; bread or Yorkshire puddings - always ensure that enough space has been left between the shelves used, to allow for the rise.
- Complete meals can be cooked together, at lower temperatures, and more quickly, therefore saving on time and fuel.
- When two or more shelves are in use it may be necessary to increase the cooking time slightly.
- When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help to keep cleaning of the oven to a minimum.
- As the fanned oven cooks food at an even temperature, there is no need to interchange dishes part-way through cooking, as with a conventional oven.
- The oven base can be used as a cooking position.

Using the Ovens

Helpful hints for roasting

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- Cooking joints in foil, covered roasters, lidded casseroles, or roasting bags will help to reduce meat shrinkage, give a more moist result and may reduce fat splashing. However, a slightly longer cooking times will be required, add 5 - 10 minutes per 450g (1lb) to the calculated cooking time. When using roasting bags do not exceed the temperatures recommended by the manufacturer, and do not allow the roasting bag to touch the sides or top of the oven.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Use of a trivet with the roasting tin will reduce fat splashing during open roasting, and will help to keep the oven interior clean. To further reduce any fat splashing, potatoes or other vegetables can be roasted around the joint.
- The use of a roasting tin larger than that recommended is not advised, as this may impair performance and lead to extended cooking times.

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.

- Turkey should be roasted at 190°C - Conventional / 160°C - Fanned 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 1lb 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.

Using the Ovens

Roasting guide

Roasting times depend on the weight, shape and texture of the meat, and of course, personal preference. In order to calculate the roasting time, weigh the meat or poultry, including the stuffing, and follow the times given in the roasting guide.

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

Frozen poultry must 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.

Adjust the shelf positions so the meat or poultry will be in the centre of the oven.

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 the joint and the proportion of bone.

Cook in oven at: 190°C - Conventional oven 160°C - Fanned oven		Approximate cooking time (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb) plus 30 minutes
Lamb	Medium Well done	25 minutes per 450g (1lb) plus 25 minutes 30 minutes per 450g (1lb) plus 30 minutes
Pork		35 minutes per 450g (1lb) plus 35 minutes
Poultry		20 minutes per 450g (1lb) plus 20 minutes

Using the Ovens


Preheating


Preheating is not generally necessary when using the fanned oven, as the oven heats up quickly. However, we do recommend preheating for frozen and chilled foods.

When cooking sensitive such as scouffles and Yorkshire puddings or, when cooking bread, we recommend that the oven is preheated until the neon switches off. For all other types of cooking a preheat is not required.

Cooling and Defrosting in the Fanned oven

The fanned oven has a Defrost setting.

To **defrost** frozen foods, turn the oven control to the  defrost position, place the food in the centre of the oven and **close** the door.

To **cool** foods after cooking prior to refrigerating or freezing, turn the oven control to the  defrost position, and **open** the door.

Defrosting times

Small or thin pieces of frozen fish or meat, eg; fish fillets, prawns and mince, will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg (3lb) oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

- **Do not** defrost stuffed poultry using this method.
- **Do not** defrost larger joints of meat and poultry over 2kg (4lb) using this method.
- **Never** place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- Defrosting meat, poultry and fish can be accelerated using this method but make sure they are **completely thawed** before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

Using the Ovens

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. When using the fanned oven, refer to the temperature conversion chart.
- To protect a very rich fruit cake during cooking, stand the cake tin in a larger tin, or 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.

Cooking frozen & chilled foods

- When cooking frozen or chilled foods, please follow the manufacturer's instructions.
- If cooking more than one tray or item, cooking times may need to be increased.
- Please ensure that foods are piping hot before consumption.
- Due to the many variations of frozen and chilled foods, always use the temperature setting stated on food packaging.
- Always preheat the oven.
- Never overload the tray - eg; oven chips - should be placed onto the baking tray in one even layer for satisfactory cooking.
- Follow the cooking times given on packaging but remember they are only intended as a guide and do not take individual preferences into account.
- Always cook frozen convenience foods straight from the freezer, unless packaging advises otherwise.

Using the Ovens

Baking guide

Dish	Recommended temperature °C		Suggested shelf position	Approximate cooking time (preheated oven)
	Fanned 	Conventional 		
Puddings				
Rice pudding	130	150	6	1¾ - 2hrs
Baked custard	140	170	9	50 - 60 mins
Bread & butter pudding	140	170	9	45 - 1hr
Fruit crumble	170	200	9	40 mins - 1hr
Miscellaneous				
Yorkshire pudding				
- large	180	220	11	40 - 45 mins
- small	180	220	12	15 - 20 mins
Toad in the hole	180	220	11	40 - 45 mins
Bread				
- 2 x 1lb loaves	190	230	7	20 - 30 mins
- Bread rolls	190	230	10	10 - 15 mins

Using the Ovens

Baking guide

Dish	Recommended temperature °C		Suggested shelf position (counted from bottom up)	Approximate cooking time (preheated oven)
	Fanned	Conventional		
Scones	180	220	7 & 13	8 - 15
Meringues	110	110	2	2 - 3 hrs
Cakes				
Small cakes	160	190	7 & 13	15 - 25 mins
Whisked sponge	160	190	9	15 - 20 mins
Swiss roll	170	200	5	10 - 12 mins
Victoria sandwich (2 x 180mm / 7")	160	180	7	20 - 30 mins
Genoise sponge	160	180	8	20 - 25 mins
Madeira (180mm / 7")	160	180	5	1hr - 1¼ hrs
Semi rich fruit cake (205mm / 8")	130	150	5	2½ - 3hrs
Christmas cake (205mm / 8")	depending on recipe		3	depending on recipe
Dundee cake (205mm / 8")	130	150	5	2½ - 3hrs
Pastry				
Flaky / Puff	180	220	top - middle	depending on recipe and type of filling
Shortcrust	170	200	top - middle	
Choux	170	200	top - middle	
Plate tarts (2 x 180mm / 7")	170	200	top - middle	
Biscuits				
Shortbread rounds	160	190	10	20 - 25 mins
Nut brownies	170	200	9	20 - 25 mins
Brandy snaps	160	180	11	10 - 12 mins
Flapjacks	160	180	9	20 - 25 mins
Ginger nuts	160	180	11	10 - 20 mins

Using the Ovens

Trays and shelf positions

- If two trays (eg; of small cakes or biscuits) or two items (eg; sponge cakes) are being cooked together in the conventional oven, remove the top tray or item when it is cooked and raise the lower tray or item to the higher shelf position to complete cooking. When using the fanned oven, there is no need to interchange trays or items.
- For best results no more than 16 cakes of 5 - 6cm (2 - 2½") should be cooked on a tray.
- If cooking more than one item / tray, cooking times may need to be increased.
- Where additional browning of the bases is required - eg; pies and pastries - interchange part way through cooking. Enough space must be left between dishes / tins used and the oven sides, to allow for air circulation.
- Do not line the oven shelves or the oven base with foil as this can hinder heat circulation and lead to impaired cooking performance.
- Do not make larger sizes of cakes than the oven can cope with. You should allow at least 2.5cm (1 inch) space between the oven walls and the tin.
- Remember to place food centrally on the oven shelf and leave at least 1 clear shelf position between each shelf used to allow free circulation of heat. When baking, do not open the door more than absolutely necessary, especially when baking sensitive items such as soufflés and cakes.
- Cooked results are a matter of personal preference and may be easily adjusted by selecting different shelf positions to those recommended in the cooking guide. If you prefer a darker cooked result, then select higher shelf positions. Cooking times may need to be adjusted slightly when shelf positions other than those recommended in the cooking guide are used.
- When batch cooking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between the oven shelves used, to allow for the rise.
- The shelf positions given in the baking guide are the suggested shelf positions only, and can be varied accordingly to individual preference.

Using the Ovens

Cooking times and temperature settings

Please refer to the conversion guide on page 19

- Remember that the size and type of dish may affect cooking times.
- The use of aluminium foil will increase cooking times.
- 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.
- Cooking times given in the baking guide are approximate, and given in minutes, and can be varied according to individual preference.
- The times and temperatures given for frozen and chilled foods are only intended as a guide. Please refer to manufacturer's instructions and the hints and tips given in this book.

Fanned Oven Conversion guide

Note: This is a high efficiency oven, therefore some adjustment will have to be made to **conventional** cooking temperatures. The table shows conventional cooking temperatures, 'A' efficiency fanned temperatures and gas marks. For optimum results, conventional temperatures need to be converted to 'A' temperatures.

For example, an item which would normally cook at a conventional temperature of 180°C will now cook at the 'A' efficiency fanned temperature of 160°C

Conventional Temperature (°C)	'A' Efficiency Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180-190	160	4-5
200	170	6
220	180	7
230	190	8
250	200	9