



  
newWORLD®

**Vision**

**DF 90**

90cm Dual Fuel Freestanding Cooker

user • installation • instructions

  
newWORLD®  
Stoney Lane, Prescott, Merseyside, L35 2XW

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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.

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

## INTRODUCTION

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### **Thank you for choosing a British built appliance by Stoves**

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.

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

### **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.

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.

## 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 bracket

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.

### 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.

### Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, Stoves strongly recommend that it is replaced immediately.

## NEW WORLD CUSTOMER CARE

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

**0151 432 7947**

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 New World Customer Care. They are essential to booking your call.

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

## TECHNICAL DATA

### Data badge

Located on the lower part of the front frame.

### Type of gas

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

### Gas category

Natural Gas - I2H, LP Gas - I3+

### Pressure setting

G20 Natural gas @ 20 mbar

G30 Butane @ 28-30mbar

G31 Propane @ 37mbar

### Pressure test point

Use the hotplate injector.

### Aeration

Fixed

### Appliance class

Class 1, freestanding

### Electrical supply

220 - 240V ~ 50Hz

**Warning:** This cooker must be earthed.

### Spark generators

Mains powered 6 outlet, controlled by a single switch at the right of the fascia to individual electrodes. 1 outlet shorted to earth.

### Hob

Burners have burner heads and caps which are removable for cleaning.

Concealed electrodes to each burner.

### Electrical ratings

Fan oven element 2300W

Grill 1655/2575W

Stir fan 30W

Light 25W

Cooling fan 20W

Maximum load 2620W

### Countries of destination

(GB) Great Britain, (IE) Ireland

Hotplate burner	Nominal Rate Qn	Injector marking	Grammes/hour		
			Butane	Propane	
Natural Gas	Auxiliary burner	1.0kW	77	-	-
	Semi rapid burner (x2)	2.0kW	104	-	-
	Rapid burner	3.0kW	129	-	-
	Wok burner	3.5kW	63 121	-	-
	Total Heat Input (ΣQn)	11.5kW	-	-	-
LP Gas	Auxiliary burner	1.0KW	50	73g/h	72g/h
	Semi Rapid Burner (x2)	2.0KW	70	145g/h	143g/h
	Rapid Burner	3.0KW	87	218g/h	215g/h
	Wok Burner	3.5KW	35 + 87	254g/h	250g/h
	Total Heat Input (ΣQn)	11.5KW	-	836g/h	822g/h

## INTRODUCTION

### 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.

### To replace an oven light bulb

**Caution:** Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock.

Wait until the oven is **cool**, then remove the oven shelves.

The oven light is at the rear of the cavity. Unscrew the lens cover (turn-anti-clockwise.) Unscrew the bulb and replace. Replace lens cover.

Please note that the oven light bulb is not covered by the guarantee. Replacement bulbs can be ordered from your local supplier, or bought from a hardware store.

### 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.

### Opening the storage compartment

This appliance features an easy to open storage compartment, allowing the storage of kitchen and cooking utensils in a compact and convenient manner. To open, firmly push the top centre of the storage door to release the door mechanism.

To close, firmly shut the door too, so that the door catch firmly engages with the locking mechanism.

## 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 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. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- 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.

- Do not drape tea towels over the flue vents as this creates a fire hazard.
- 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.
- 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.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Do not place items on the oven door when it is open.
- The storage compartment should only be used to store oven furniture. Do not store any flammable materials in these compartments.
- Never use the appliance for heating a room.
- 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.**

## INSTALLATION INSTRUCTIONS

### **Step 4: 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.

#### **Conversion instructions**

A kit is available to convert the hot-plate from use with Natural Gas (I2H) G20 @ 20 mbar to LPG (I3+) G30 @ 28mbar/ G31 @ 37mbar.

If you require the conversion kit please call 0151 432 7838 to speak to our sales department, quoting the kit part number: LPG 012535301.

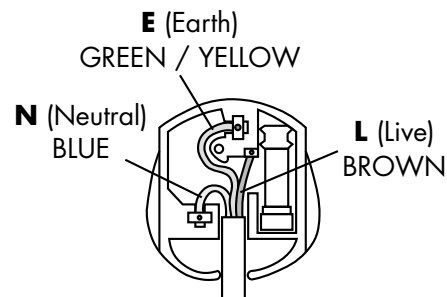
## INSTALLATION INSTRUCTIONS

### **Step 3: Connect to the electricity supply**

**Warning:** This appliance must be earthed.

The flexible mains lead is supplied connected to a BS1363 fused plug, having a fuse of 13 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 **13 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 appliance mains lead 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.

## STORAGE COMPARTMENT

Your appliance has a generous storage compartment located beneath the oven.

The storage compartments 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.

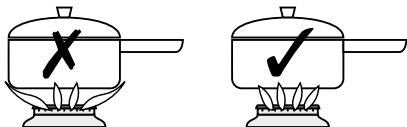
Do not store food / canned items in the storage compartment. **Do not use the compartment as a food warming facility.**

## USING THE HOB

### Ignition


Push in and turn the selected control knob anticlockwise to the 'full on' (large flame)  position and press the *ignition switch*  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.

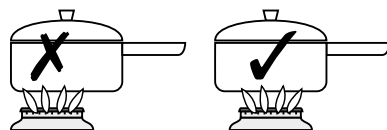
You may hear a slight popping noise when the hob burners are operating and this is quite normal, but if anything about the cooker appears unusual, such as change in flame appearance, or the operation of controls - seek expert advice.

### Pans

Use flat based pans which are stable in use - refer to the table on the following page for pan sizes.

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.

When using woks with rounded bases, the wok stand should be used.

Do not use pans which overhang the pan supports.

## INSTALLATION INSTRUCTIONS

### Step 2: Connect to the gas supply

The inlet to the cooker is 1/2" BSP internal situated at the rear centre.

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

**Natural Gas** - 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.

**LP Gas** - For flexible connections, use a bayonet type hose, suitable for use on LP Gas up to 50mbar 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**



# 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:

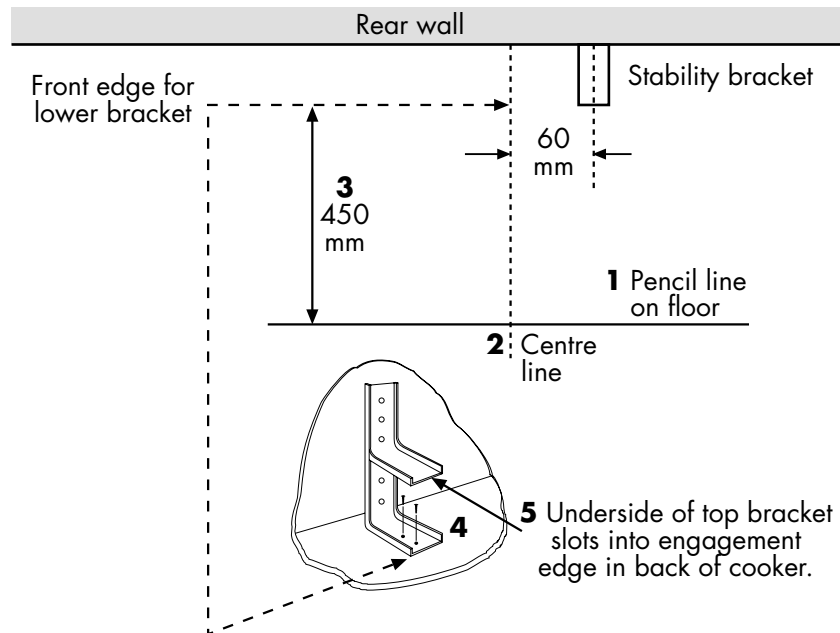
1. Place the cooker in position and draw a PENCIL LINE level with the front edge.
2. Mark the centre of the cooker to give the CENTRE LINE for the bracket.
3. Remove the cooker and mark off 450mm from the PENCIL LINE to locate the front edge of the lower bracket.

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.

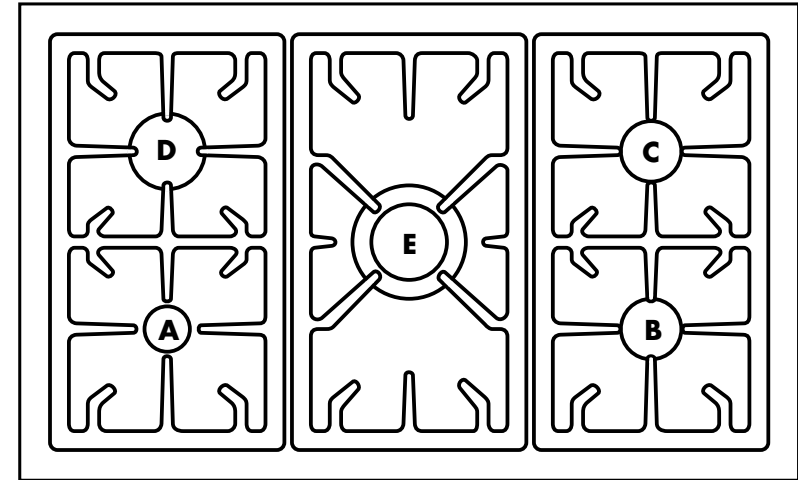
## Levelling

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 rear.



# USING THE HOB



Burner	Pan base diameter		suitable for:
	min. mm	max. mm	
<b>A</b> Auxiliary	100mm	300mm	<i>Simmering, stewing, smaller pans.</i>
<b>B</b> Semi-rapid	100mm	300mm	<i>General domestic use, fish kettles, chip pans, griddle cooking.</i>
<b>C</b> Semi-rapid	100mm	300mm	<i>General domestic use, fish kettles, chip pans, griddle cooking.</i>
<b>D</b> Rapid	150mm	320mm	<i>Boiling, frying, larger pans.</i>
<b>E</b> Wok	180mm	320mm	<i>Wok cooking, larger pans.</i>

## Notes:

Be careful when cooking foods in salted water, or foods containing large amounts of sugar or syrup, if they are spilt onto the stainless steel they may damage it. Spillages should not be allowed to collect in the hotplate spillage well.

Wipe any spillage immediately - switch off the burners, move any pans out of the way and take care to avoid skin contact with hot surfaces.

If a Stoves griddle is used on the hotplate, it should only be used over the two semi-rapid burners **B** and **C**. Refer to the section "Using the Griddle". Only use the griddle which has been designed for use on this appliance.

## HOTPLATE ACCESSORIES (if fitted)

The griddle and wok stand are available as optional extras.

### **Griddle** (if supplied)

Only use the Stoves griddle which has been approved for use on this appliance - do not use any other griddle.

The griddle has a non stick cooking surface. Please read these instructions thoroughly before using the griddle for the first time. Refer to the cleaning section for instructions on care and cleaning.

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

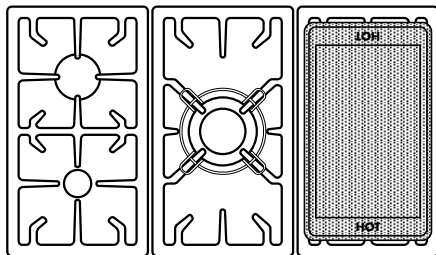
### **Using the griddle**

The griddle should only be used over the two semi-rapid burners on the right hand side of the hotplate.

Place the griddle centrally on the pan support over the burners.

Preheat the griddle for 3 minutes on full rate, which is indicated on the control knob by a 🔥 large flame symbol. After preheating, turn the control knobs to the 🔥 small flame symbol. The griddle is now ready for cooking.

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



### **Wok stand** (if supplied)

Woks with flattened bases can be placed directly onto the pan supports. The wok stand is designed for use with round-bottomed woks, to provide extra stability and ease of use.

Place the wok stand on the pan support over the central wok burner.

Place your wok on the stand to cook.

## INSTALLATION INSTRUCTIONS

### **Step 1: Prepare installation**

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

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

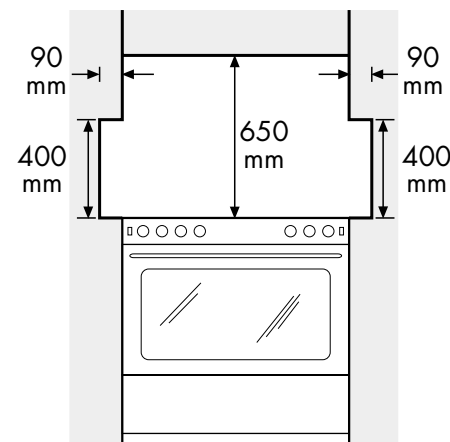
This cooker may be fitted flush to base units.

### **Clearances**

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

Check that there are no projections in the rear wall which will prevent the lid being raised to the vertical position.

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



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 **95kg** (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.

### **Appliance 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.

Width	900mm
Depth	600mm
Height	900mm

# 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 5m<sup>3</sup> an air vent of 100cm<sup>2</sup> is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m<sup>3</sup>, NO AIR VENT is required.
- For room volumes between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of 50cm<sup>2</sup> 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 20m<sup>3</sup> 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.**

# Using the Grill

**Caution: Accessible parts may be hot when grill is used, young children should be kept away.**

## To switch on the grill

The grill can be operated with the door open or closed. When operating with the door closed, on the highest setting, the neon indicator light will cycle on and off as the oven thermostat controls the grill temperature.

The grill is a fully variable dual grill.

Turn the oven control knob to either the full grill symbol, (☼) or the economy grill symbol, (☼). Turn the grill control knob to the desired setting. The dual grill uses all of the top element, the single grill setting uses the inner part of the element only.

To turn off, return the controls to the "off" setting.

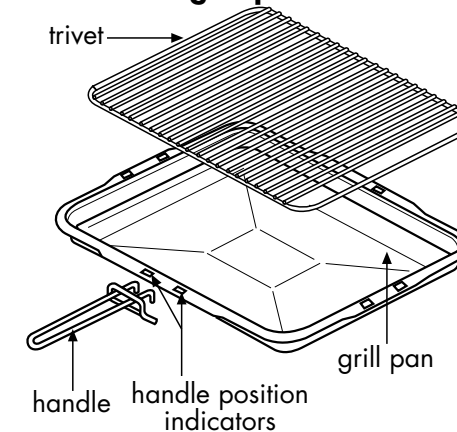
## Preheating

Always preheat the grill for about 3 minutes for best cooked results.

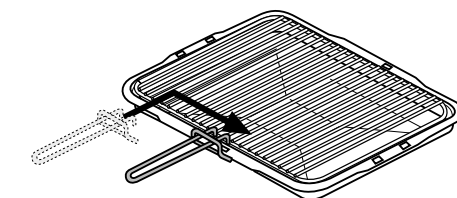
## The cooling fan

When the grill is switched on, you will hear the cooling fan start to operate. This keeps the facia and control knobs cool during grilling. The fan may continue to operate for a period after the grill control has been switched off. The cooling fan run-on time will be reduced with the door in the open position.

## 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

### Grilling

The grill can be operated with the door open or closed.

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 higher or lower shelf positions.

**When grilling with the door closed, you may find that foods cool slightly faster. We recommend that lower temperature settings and shelf positions are used.**

**Please take care when opening the door to avoid skin contact with steam which may escape from the cooking process.**

We recommend that the higher temperature settings are used for toasting, and for cooking foods such as bacon, sausages or steaks. For quicker grilling of thinner foods or small quantities use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, the temperature may be reduced to a lower setting, and we recommend the use of a middle to low shelf position.

The grill trivet, which is in the grill pan, may be inverted to give a high or low position or it may be removed altogether.

1. The HIGH trivet position is suitable for toasting bread.

2. The LOW trivet position is suitable for grilling all types of meat & fish.
3. 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.

### 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. *Important: Never* cover the grill pan or trivet with cooking foil or allow fat to build up in the grill pan, as this creates a fire hazard.

## CLEANING

### Burner caps and heads

**Important:** Allow burners to cool before cleaning.

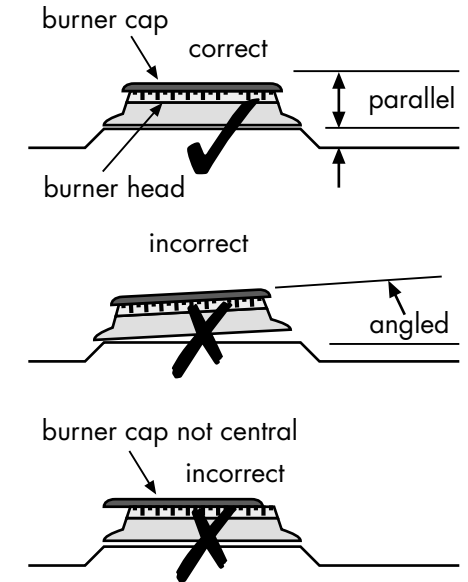
**Caution:** Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

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.

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

Any brownish coloured marks on the burners are carbon deposits or fat stains, which can be removed by rubbing gently with a moistened soapy "Brillo" pad.

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



## CLEANING

### **Glass parts**

#### GLASS DOOR PANELS

Only use a clean cloth wrung out in hot soapy water. Rinse away excess cleaner and dry with a soft cloth.

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

The oven door inner glass panel can be removed for cleaning by grasping the top and bottom edges and sliding out.

### **Griddle care and cleaning**

(if supplied)

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 and store in a dry place.

### **Stainless steel surfaces**

#### FASCIA PANEL, DOOR HANDLE, HOB SPILLAGE WELL, OVEN SIDES, DOOR

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.

## Using the Ovens

**Caution: Accessible parts may be hot when oven is used, young children should be kept away.**

### **To switch on the oven**

Turn the control knob anti-clockwise to select the required temperature.

The red thermostat indicator neon will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

*To turn off*, return the control knob to the off position.

### **The cooling fan**

When the oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off. The cooling fan run on time will be reduced with the door in the open position.

### **To help the air circulate freely**

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.

### **Note:**

As part of the cooking process, hot air is expelled through a vent at the top of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

### **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; 530mm x 320mm.

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 at 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.

## Using the Ovens

### Baking guide

#### **Cooking times & temperatures**

The times given below are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as will personal preferences.

The temperature settings and times given in the Baking Guide are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Due to the many variations of traditional recipes, if a different temperature setting to that shown in our guide is given in a recipe, then the recipe instructions should be followed. Always remember to reduce conventional temperatures by 15 degrees.

Item	Temperature at °C	Approximate cooking time
Small cakes	170 - 180	20 - 25 mins
Whisked sponge	170	15 - 20 mins
Swiss roll	190	8 - 12 mins
Victoria sandwich (shallow tins) (2 x 205mm / 8")	160	25 - 35 mins
Semi rich fruit cake (180mm / 7")	125	2½ - 3 hours
Scones	210 - 220	10 - 15 mins
Meringues	90 - 100	2 - 3 hour
Shortcrust pastry	200	Depending on size & type of cooking dish, & also the filling
Puff / Flaky pastry	210	
Choux pastry	200	
Biscuits	160 - 200	10 - 20 mins
Bread (500g (1lb) loaf)	210	20 - 30 mins
Sponge pudding	150	45 mins - 1 hour
Milk pudding	150	1½ - 1¾ hours

## 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.

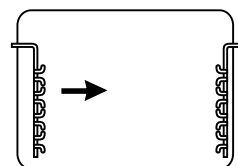
### Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET, WOK STAND (if supplied)

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

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.



### Vitreous Enamel Parts

GRILL PAN, PAN SUPPORTS, OVEN COMPARTMENT FLOOR

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

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

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

### Easy care surfaces

OVEN SIDES AND BACK

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than 200°C, to help prevent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

**Caution:** Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

### Painted & plastic parts (where fitted)

CONTROL KNOBS, PROGRAMMER BUTTONS

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

## Using the Ovens

### 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 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.

Cook in oven at 180°C		Approximate cooking time (preheated oven)
<b>Beef</b>	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 20 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
<b>Lamb</b>	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
<b>Pork</b>		35 minutes per 450g (1lb), plus 35 minutes
<b>Poultry</b>		20 minutes per 450g (1lb), plus 20 minutes

## Using the Ovens

### Cooking with a fan oven

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an *even temperature* throughout the oven. This makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all the items will be cooked within the same length of time.

Foods are cooked at a *lower temperature* (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperature may have to be reduced.

Preheating is generally not necessary as a fan oven warms up quickly.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between the shelves to allow for the rise.

### Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles.

Although you need to keep in mind the points 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

When roasting meats, you may notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given in the Baking Guide. There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

## 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.
- 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 170°C - 190°C 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

### Cooking frozen & chilled foods

- Preheat the oven if requested.
- 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.
- **Always** use the temperature setting stated on food packaging when cooking convenience food.
- 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 does not take individual preferences into account.
- Always cook frozen convenience foods straight from the freezer unless packaging advises otherwise.

### Slow cooking

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to 190°C and cook for 30 minutes, then adjust the oven control to 110 - 120°C slow set for the remainder of the cooking time.

Slow cooking times will be about 3 times as long as conventional cooking times.