



Vision 50ESO

50cm Waist Level Electric Freestanding Cooker

user • installation • instructions



Stoney Lane, Prescot, Merseyside L35 2XW

New World Customer Care

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

0151 432 7899

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

Opening Hours for Customer Care Centre

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

Enter appliance numbers here for future reference:

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

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

Technical Data

Data badge

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

Electrical supply

230V, 50Hz

Warning: This appliance must be earthed.

Countries of Destination

GB - Great Britain, IE - Ireland

Electrical ratings

Conventional Oven	1.85kW
Grill	1.85kW
Hotplate - LHF	1.5kW
Hotplate - LHR	1kW
Hotplate - RHR	1kW
Hotplate - RHF	1.5kW
Maximum load	6.85kW

Energy rating

B

(A = more efficient, G = less efficient)

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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 this appliance

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.

Please read the instructions in this handbook before using or installing this appliance.

Installation

Your new appliance is designed to be installed flush to base units.

Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

Warning: This appliance must be earthed.

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.

Troubleshooting

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

Problem	Check
Nothing works	Is the main cooker wall switch turned on?
Selected function does not work	Has a temperature been selected?
The oven doesn't cook as expected	Was the correct function selected?

Are cooking results not satisfactory?

Problem	Check
Grilling; Uneven cooking front to back	Ensure that the grill is positioned centrally below the grill element.
Baking; General Uneven rising of cakes	Ensure that the oven shield is level by using a spirit level on the shelf and adjusting the feet. The oven should be checked both left to right and front to back.
Sinking of cakes	Cooking at too high a temperature or using normal creaming method with soft margarine may cause cakes to sink.
Over/Under cooking Fast/Slow cooking	Refer to cooking times and temperatures given in the cooking charts provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal tastes. Do not use roasting tins greater than 56mm (2¼") in height.

Installation Instructions

Connect to the electricity supply

Warning: This appliance must be earthed, and must not be installed on a raised base.

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage. This is stated on the data badge, positioned on the rear panel of the cooker.

The cooker must be connected by a qualified electrician to a suitable double pole control unit with a minimum rating of 32A, with a minimum contact clearance of 3mm in all poles. The control unit should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations.

The power supply cable should conform to BS6004. We recommend PVC insulated twin and earth cable with a conductor size of 4mm². The maximum size of cable that can be used is 10mm².

The control unit should be easily accessible in the event of an emergency.

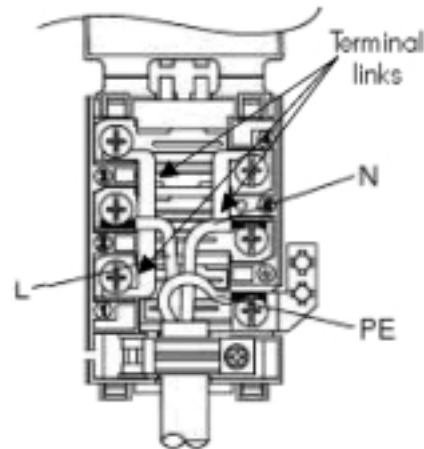
The appliance conforms to EN55014 regarding suppression of radio and television interference.

Connection

Using a screwdriver open the connector cover at the rear of the appliance. The cover is released by releasing the two locks located at either side of the connector bottom.

Pass the supply cable through the cable clamp and connect to the appropriate terminals shown in the diagram below, checking that the terminal links are in the correct position. Ensure all terminal screws are tight.

Tighten the screws on the cable clamp and replace the cover.



Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 50mm (2") to the floor.

The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

Introduction

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.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelf 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 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.

Be Safe - Not Sorry

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

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

- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use.
Care should be taken to avoid touching heating elements inside the oven.
Allow sufficient time for the appliance to cool after switching off.
- Never use the appliance for heating a room.
- Do not drape tea towels over the flue vents or doors, 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.
- 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 shelf, or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.

Warning: This appliance must be earthed.

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

Installation Instructions

Levelling

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

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



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

Installation Instructions

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

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.

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob.

Moving the cooker

Please note that the (unpacked) weight of the appliance is approximately 48kg.

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 underside front edge of the oven roof, avoiding any grill elements or oven interior furniture.

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

Clearances

This cooker should be fitted with a side clearance of 10mm between the cooker and cabinets.

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 150mm up to a height of 400mm.

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:	498mm
Depth:	605mm
Height (adjustable):	900 - 915mm

Using the Hob

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

Before using the hob for the first time, it should be primed and seasoned - refer to the instructions in the 'Cleaning' section.

To switch on a hotplate element

Turn the selected hotplate control knob to the required setting.

Each hotplate can be used between settings 1 and 6. These are fixed heat settings. Setting 1 is the lowest temperature, and setting 6 is the highest.

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

Using the hob

For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (6); wait until boiling point is reached, then set the knob to a lower position as required.

Do not operate the hotplate elements without a pan on, or leave them running after removing a pan.

The electric hob uses a sealed hob system where heat is transferred by conduction, which is highly efficient. For maximum efficiency, use a correctly sized pan with a flat heavy gauge base.

Decorative covers should **not** be used over the hotplates as these can trap moisture and cause corrosion. Accidental operation with a cover in place can cause intense heat.

Using the Hob

Pans

When cooking with fat or oil, never leave unattended.

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 hotplates. If positioned off centre, smaller pans may be unstable.

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

Use pans with a flat base of minimum 100mm / 4 ins diameter and maximum 254mm / 10 ins diameter which are stable in use.

Pan bases that are much smaller or much larger than the hotplate - eg; by 50mm - will result in slower cooking times.

Always ensure that pan bases are dry before placing them onto the hotplates.

Never place saucepan lids on the hotplates as any moisture on them may cause corrosion.

Commercial simmering aids and heat diffusers 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.

Hob cooking guide

The table below is provided as a guide only, settings also depend on the type of pan used and the quantity of food.

Knob position	Type of food
1	To melt butter, chocolate etc.
1 or 2	To heat food gently. To keep small amounts of water simmering. To heat sauces containing egg yolks and butter. To simmer, stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods. To keep water boiling. To thaw frozen foods. To make 2-3 egg omlettes.
4 or 5	To cook foods just above simmering. To maintain 'rolling' boil for preserve making.
5 or 6	To seal meat and fry fish.
6	Frying potatoes. Bringing water to the boil. Deep fat frying. Dissolve sugar for preserve making.

Cleaning

Solid plate elements

Cleaning:

Important: Ensure that elements are switched off and cool before cleaning.

For normal cleaning wipe with a clean damp cloth.

When cleaning, follow the circular grooved pattern on the hotplate. Rinse off cleaning agent thoroughly, then switch on to a low - medium setting for a few minutes to dry.

For heavy cleaning use a clean damp cloth or scouring pad with a cream cleaner - eg; "Cif". Take care, when cleaning, to avoid the red dot on the high speed hotplate(s).

Care and maintenance:

Before using the hob for the first time, we recommend that you prime then season the hotplates.

To prime the hotplates, switch on each element in turn for a short period, without a pan, to harden and burn off the coating.

Use a medium - high setting for 3 - 5 minutes. A non-toxic smoke may occur during this process.

Allow hotplates to cool, then season.

To season, first heat the hotplate for 30 seconds on a medium setting, then switch off.

Pour a minimum amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a **thin** coat of

oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute.

Occasional seasoning will help to maintain the appearance of the hotplates.

To restore the finish of the hob, a solid electric hotplate polish can be used (eg; "4:: Hob", by Homecare*).

Refer to the manufacturer's instructions before use, and take care to avoid the red dot on the high speed hotplate.

* Homecare products are available mail order from ☎ 0208 871 5027.

Glass parts (if fitted)

GLASS DOORS

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

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

Painted, plastic & metal finish parts (if fitted)

METAL DOOR PANEL (IF FITTED), DOOR HANDLE, FACIA PANEL & CONTROL KNOBS

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

Cleaning

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

Always let the appliance cool before cleaning.

Switch off the appliance at the mains switch before cleaning.

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

We recommend 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 hob can be safely cleaned with a cloth wrung out in hot soapy water.

Note: Take care that the data badge edges are not lifted during cleaning and that the lettering is not blurred or removed.

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

Vitreous Enamel parts

GRILL PAN, HOB TOP, OVEN COMPARTMENT

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

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

The grill pan may also be cleaned in a dishwasher.

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

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

Chrome plated parts

OVEN SHELF, GRILL PAN TRIVET

Do not use abrasives or polishes. Use a moist soap pad - eg; "Brillo".

These parts may be cleaned with a nylon brush in hot soapy water.

Oven door seal

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


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

Using the Grill

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

Important: Grilling must always be carried out with the oven door closed.

To switch on the grill

Turn the oven/grill function selector knob to the  grill symbol.

Turn the temperature control knob to 250°C to preheat, then reduce to the desired cooking temperature.

The complete top element will come on and radiate heat directly onto the food.

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

Caution: Care should be taken to avoid touching heating elements inside the oven.

Preheating

Always preheat the grill for about 5 minutes for best cooked results.

Detachable grill pan handle

Warning: Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The grill pan has a detachable handle. Make sure that the handle is securely located between the raised profiles across the front of the grill pan. To remove the handle, reverse the sequence.

Always take care to avoid skin contact with hot surfaces (such as a hot grill pan) when using the grill pan handle.

Ensure that the handle is positioned centrally and securely.

The handle is designed for removing / inserting the grill pan under the grill when grilling. It should be removed from the pan during grilling, to prevent overheating.

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.

Using the Grill

Grilling

The shelf can be used at any of the oven shelf positions.

Leave the temperature control at 250°C for toasting, and for sealing and fast cooking of foods.

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

For thicker foods such as chops or chicken joint pieces, which may require longer cooking times, turn the control to a lower setting after the initial sealing at 250°C on both sides.

The thicker the food, the lower the control should be set. The grill pan trivet should be turned to its low position.

Food which requires browning only should be placed under the hot grill on the second runner from the top.

Aluminium foil

Do not line the grill pan with aluminium foil or put items wrapped in foil under the grill, as this creates a fire hazard, and the high reflectivity may damage the grill element.

Using the Oven

Roasting guide

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

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

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

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

Notes:

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

Meat	Temperature setting °C	Approximate Cooking Time (preheated oven)
Beef / Lamb slow roasting foil covered	170 - 190°C 190 - 210°C	35 minutes per 450g (1lb), plus 35 minutes 35-40 minutes per 450g (1lb)
Pork slow roasting foil covered	170 - 190°C 190 - 210°C	40 minutes per 450g (1lb), plus 40 minutes 40 minutes per 450g (1lb)
Veal slow roasting foil covered	170 - 190°C 190 - 210°C	40-45 minutes per 450g (1lb), plus 40 minutes 40-45 minutes per 450g (1lb)
Poultry / Game slow roasting foil covered	170 - 190°C 190 - 210°C	25-30 minutes per 450g (1lb), plus 25 minutes 25-30 minutes per 450g (1lb)

Using the Oven

Traditional fruit cakes

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

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

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

Roast turkey

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

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

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 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 cook time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to cook 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 Oven

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

The appliance has a conventional electric oven. In a conventional oven, heat rises to give a hotter temperature towards the top of the oven, and a slightly cooler temperature towards the bottom of the oven.

To switch on the oven

Turn the function selector to the oven symbol .

Turn the temperature control knob clockwise to the desired setting, with a range between 50°C and approximately 250°C available.

The oven indicator light will immediately come on and remain on until the oven reaches the set temperature. This light will then automatically go on and off during cooking as the oven thermostat maintains the correct temperature.

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

Caution: The appliance will become hot during use. Care should be taken to avoid touching heating elements inside the oven.

Preheating

The oven **must** be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

Preheat the oven until the indicator light (if fitted) switches off for the first time, this will take up to 20 minutes, depending on the temperature selected.

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

Top heat and base heat

The oven also has top heat only and base heat only functions.

Top heat only

Turn the selector control knob to the top heat symbol.

Turn the oven control knob to the desired temperature setting.

This setting can be used to brown the top of dishes such as cauliflower cheese or baked Alaska.

Base heat only

Turn the selector control knob to the base heat symbol.

Turn the oven control knob to the desired temperature setting.

This setting can be used to finish cooking pastry bases, pies, pizzas etc.

Using the Oven

Cooking with a conventional electric oven

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

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

Zones of heat

In a conventional oven, the temperature at the centre of the oven corresponds with the selected temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time.

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

Oven furniture

Oven shelf

Shelf positions in an electric oven are counted from the bottom upwards.

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

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

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;

Baking tray 330mm x 255mm

Roasting tin 390mm x 300mm

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

Aluminium foil

Only use foil to cover food or cooking dishes. Do not use foil to cover the shelf or oven base, as this creates a fire hazard.

Using the Oven

Baking guide

Item	Temperature °C	Approximate cooking time
Scones	215 - 220°C	8 - 15 mins
Small cakes	170 - 180°C	15 - 20 mins
Victoria sandwich	150 - 160°C	30 - 35 mins
Sponge sandwich (fatless)	190 - 200°C	23 - 28 mins
Swiss roll	210 - 220°C	10 - 15 mins
Semi-rich fruit cake (7" tin)	160 - 170°C	60 - 75 mins
Rich fruit cake	130 - 140°C	Time depends on size
Shortcrust pastry	180 - 200°C	Depends on recipe
Puff pastry	210 - 220°C	Depends on recipe
Yorkshire pudding - large	195 - 215°C	30 - 40 mins
Yorkshire pudding - individual	200 - 215°C	20 - 30 mins
Milk pudding	140 - 150°C	1½ - 2 hrs
Baked custard	140 - 160°C	40 - 50 mins
Casseroles	150°C	2 - 2½ hrs

Cooking times & temperatures

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.

The times given in the baking guide are based on cooking in a preheated oven.

Notes

- Ensure that you stand back from the appliance when opening the oven door to allow any build up of steam to escape.
- Check that food is thoroughly cooked and piping hot before serving.
- When using more than one shelf in a conventional oven, interchange the food / dishes to ensure even cooking/baking.