To contact New World about your appliance, please call:

**Customer Care Helpline**

**0344 815 3747**

In case of difficulty within the UK

**Spares Store**

**0344 815 3745**

To contact us by email:

**gdhainfo@gdha.com**

**Warranty Registration**

**0800 952 1071**

*Please call our Customer Care team for extended warranty*

To register your appliance online:

**www.newworld.co.uk**

To register your appliance by mail:

**Please complete the warranty card and return to the address supplied**

Alternatively general, spares and service information is available from our website at: **www.newworld.co.uk**

Calls are charged at the basic rate, please check with your telephone service provider for exact charges.

Your new appliance comes with our **12-month guarantee**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer’s guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.
Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

**European Directives**

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

**Disposal of Packaging Material**

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

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**UK ONLY GAS WARNING:**

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch. Call the Gas Emergency Help line at **0800 111999**
SAFETY

WARNING
• During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
• The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
• Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
• Do not use a steam cleaner on any cooking range, hobs and oven appliances.
• Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
• Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.

CAUTION
• This appliance must not be installed behind a decorative door in order to avoid overheating.

• Fire Safety Advice
If you do have a fire in the kitchen, don’t take any risks - get everyone out of your home and call the Fire Brigade.

If you have an electrical fire in the kitchen:
• Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
• Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
• Remember: never use water on an electrical or cooking oil fire.

• Other Safety Advice
• Servicing should be carried out only by authorised personnel.
• Do not operate the appliance without the glass panel correctly fitted.
• There is a risk of electric shock, so always make sure you have turned off and unplugged your
appliance before starting. Always allow the product to cool down before you change a bulb.

- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.
USING YOUR APPLIANCE

Getting to know your product

Note: Your appliance layout may differ depending on the model.

Hob

Warming zone
(100/110 only)

Left hand rear

Right hand rear

Left hand front

Right hand front

Hot hob warning display

Control Panel

Cook Zones (number depends on appliance width)

Grill

Thermostat Indicator

Clock/ Minute Minder

Hob/Oven controls

Oven

Oven

Cook Zones
Appliance functions

Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

Do not try to slow cook using any of the other oven functions.
When using the ovens, the red thermostat indicator light will come on until the selected temperature is reached.

When the grill is switched on, the cooling fans come on to keep the fascia and control knobs cool during cooking/grilling. The cooking fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.

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

**Grill**

THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED FOR CONVENTIONAL GRILLING.

**Grill pan, trivet and detachable grill pan handle**

The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.
**Hot Hob warning (if fitted)**

A light appears on the hob display when the surface becomes hot. This light will illuminate when any cook zone is in use and will remain lit until the surface has cooled down.
Please be aware that only the main oven is controlled by the programmer.

Clock / Programmer

Note: Your clock / programmer may not have all these functions

Using the touch controls

Menu - Scroll through to select a function
Plus - Increase time or volume
Minus - Decrease time or volume

When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

Manual Mode

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.
Setting the time of day

By pressing menu, scroll through the functions until you reach 'time of day'.

1. Press the function button until the 'time of day' symbol appears
2. Press the plus or minus buttons to set a time

Setting the minute minder

The maximum cooking time that can be set is 99 minutes.

1. Press the function button until the 'minute minder' symbol appears
2. Press the plus or minus buttons to set a time

Once set, the minute minder will start to countdown in steps of seconds. The display will show the minute minder symbol and the remaining time. The countdown will continue in the background, if other functions are being set.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.
To modify or cancel the minute minder

Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to ‘0.00’, this will cancel the countdown.

Setting the cooking time (the duration of time the oven will operate for) Semi Automatic cooking

The maximum cooking time that can be set is 23 hours and 59 minutes.

1. Press the function button until the ‘cooking time’ symbol appears

2. Press the plus or minus buttons to set a time

Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the ‘time of day’ will then be displayed. Pressing the Menu button again will return to manual mode.

To modify or cancel the cooking time

Return to the ‘cooking time’ function and use either the plus or minus buttons to set the time. By setting the time to ‘0.00’, this will cancel the countdown.
Setting the end of cooking time (to set a time for the oven to turn off) Fully Automatic

Enter cooking duration as described in ‘Setting the cooking time’ section.

The display shows the current ‘time of day’ plus the ‘end of cooking time’ symbol. The latest ‘end of cooking time’ is limited to the current ‘time of day’ plus the maximum time that can be set (23 hours and 59 minutes).

1 Press the function button until the ‘end of cooking time’ symbol appears

2 Press the plus or minus buttons to set a time

The auto cooking symbol disappears from the display once the time, the required cooking settings and temperature have been set. The appliance will not be switched on until the set cooking start time, that is the difference between the cooking end time and the cooking duration.

When cooking is completed, an alarm is heard and manual mode symbol flashes on the display. Press the menu button to stop the alarm. Pressing the Menu button again will return to manual mode.

To modify or cancel the end of cooking time

Return to the ‘end of cooking time’ function and use either the plus or minus buttons to set the time. The ‘end of cooking time’ can be deleted by counting back using the minus button until it equals the current time of day.
**Setting the volume**

Press the menu button until “LX” (X = 1, 2 or 3) flashes on the display. Use the plus or minus buttons to select a tone.

![Image of volume settings](image)

**Note:** Default tone is L3

**Activating / deactivating Key lock**

1. Press and hold the plus button for 3-5 seconds

2. Once the Key lock is active, the buttons will be inactive. A two beep signal will be heard if the buttons are pressed.

**To deactivate the Key lock**

Press and hold the plus button for 3-5 seconds. The Key lock symbol will disappear and the appliance can continue to be used.

**Note:** In case of main power loss for a short time (about 1.5 minutes), timer maintains its status. Key lock status and buzzer tone are memorized independent of the power loss duration.
Removing Shelf Runners

Telescopic positions (if fitted)

Standard shelves

1. Slightly raise the shelf and insert in the chosen shelf position
2. Ensure the shelf is fully pushed back towards the back of the oven, until the shelf stopper is reached.

Front of appliance
Removing Telescopic shelves (if fitted)

Before removing the shelves completely, please make sure that the shelf is unclipped from the retaining tabs.

Changing the light bulb

Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Please remember that bulbs are not covered by your warranty.

Additional features

Plate rack (if supplied)

1. Pull the shelf out of the cavity.
2. Tilt the plate warmer towards you and make sure that it hooks underneath the shelf bars at the front.
3. Drop the plate warmer carefully into position.

The plate warmer is now secure and you can place your plates into it.

Always make sure that you use oven gloves if you are putting the plate warmer into a hot, or recently used oven to prevent burns.

Always make sure that your plates are suitable for warming - some plates may shatter or crack when exposed to heat.

We recommend that you heat the oven to 70°C, or below, if you are warming plates.
CLEANING YOUR APPLIANCE

**Do’s**

**Note:** Always switch off your appliance and allow it to cool down before you clean any part of it.

**Note:** Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.

- Warm, soapy water
- Clean, wring out cloth
- Wipe with damp cloth
- Dry with a soft cloth

**Tips:** Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

**Don’ts**

- Undiluted bleaches
- Chloride products
- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners
- Do not place in the dishwasher:
  - Cast iron griddle
  - Pan supports

**IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT’S PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.**

**IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.**

We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit our website located at the front of this User Guide.
Please keep this handbook for future reference, or for anyone else who may use the appliance.
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## Technical Data

### Electric Range

#### Hob Top

<table>
<thead>
<tr>
<th>Electrical supply</th>
<th>Hotplate</th>
<th>Zone</th>
<th>Appliance Size (cm) / Load kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>240v</td>
<td>Ceramic</td>
<td></td>
<td>90 / 100 / 110</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Small</td>
<td>1.20</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Large</td>
<td>1.70</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Warming zone (100/110 only)</td>
<td>0.12</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dual zone</td>
<td>0.75 / 2.20</td>
</tr>
</tbody>
</table>

#### Ovens

<table>
<thead>
<tr>
<th>Electrical supply</th>
<th>Oven</th>
<th>Appliance Size (cm) / Load kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>240v</td>
<td>Conventional</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td>Fanned</td>
<td>2.00</td>
</tr>
<tr>
<td></td>
<td>Fanned (90cm tall oven)</td>
<td>2.50</td>
</tr>
<tr>
<td></td>
<td>Dual variable grill</td>
<td>1.7 / 2.7</td>
</tr>
<tr>
<td></td>
<td>Single variable grill</td>
<td>1.85</td>
</tr>
<tr>
<td></td>
<td>Conventional top</td>
<td>1.39</td>
</tr>
</tbody>
</table>

### Oven Lamps / Fans

- **Lamps**: 25W each
- **Cooling fans**: 10W each
- **Oven stir fan**: 30W each

### Appliance

<table>
<thead>
<tr>
<th>Appliance Size (cm)</th>
<th>Electrical supply</th>
<th>Max. load (kW)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single grill models</td>
<td></td>
<td></td>
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<tr>
<td>90</td>
<td>240v</td>
<td>14.48</td>
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<tr>
<td>100 / 110</td>
<td></td>
<td>14.13</td>
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<tr>
<td>Dual grill models</td>
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<td></td>
</tr>
<tr>
<td>90</td>
<td>240v</td>
<td>15.33</td>
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<tr>
<td>100/110</td>
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<td>14.98</td>
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</table>