

BEKO

BEKO

*installation & operating
instructions and cooking guidance* Double oven
electric cooker

Model
DV555

BEKO BEKO

get the best from your new BEKO

Beko plc
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Caxton Way
Watford
Herts WD1 8UF
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Printed in Turkey

Part no.485.9205.02

Dear customer

Congratulations on your choice of a Beko quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified technician in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using - and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Beko Customer Service

safety symbols

The use of any electrical appliance and cookers in particular (which use high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:



Where you, other people, toddlers and children are at risk



Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.



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For the very first time

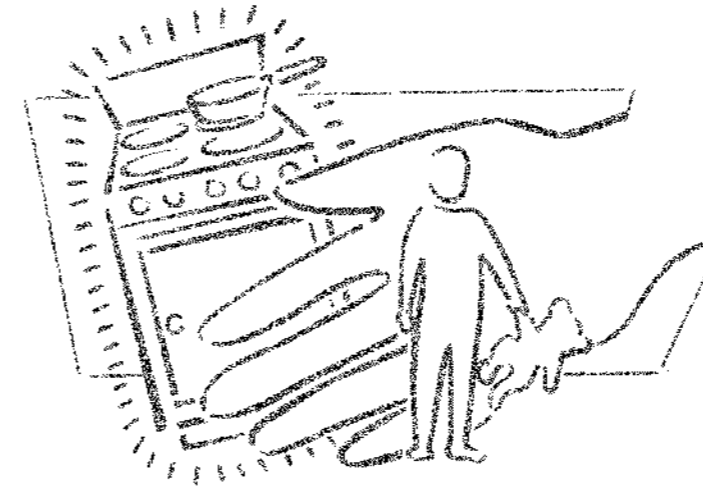
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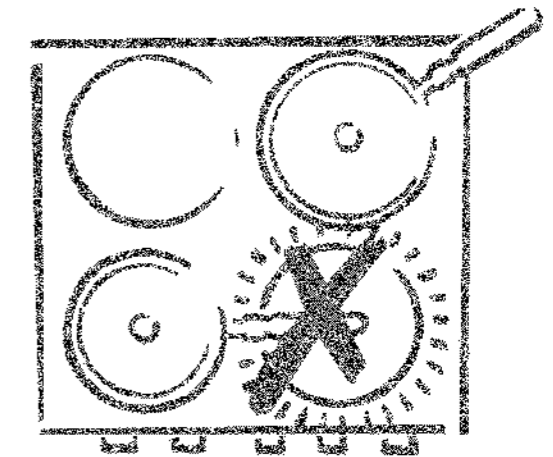
Cooker care

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! *Look after yourself, family and friends*

- Ensure that children are kept away whilst the cooker is in use and until it has cooled as parts become very hot. Don't leave them unsupervised.
- During use surfaces get hot. Don't touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't store items above the cooker that children may try to reach.



Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and make sure pan supports, burners and other surfaces are cool before touching them.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is turned on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't leave a burner on for long periods when not covered by a pan.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans, trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil. As this could result in an increased risk of fire or damage to your cooker.
- Don't use the cooker with glass windows removed.

Don't use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to a qualified appliance service engineer.**



guarantee

Your Beko product is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- All repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
- Accidental damage
- Misuse, or abuse.
- Cabinet or appearance parts, including knobs and flaps
- Accessory items, including ice trays, scrapers, cutlery baskets,
- Repairs required as a result of unauthorised repairs or inexperienced installation that fails to meet the requirements contained in the user instruction book.

Repairs to products used on commercial or non-residential household premises.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention in the guarantee period

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the Instruction Booklet)

Model Number: _____ Purchased From: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION

TELEPHONE

UK Mainland & Northern Ireland

| | |
|--------------------------------|---------------|
| Fridges & Freezers | 0870 241 0638 |
| Electric Cookers | 0870 241 1320 |
| Gas & Dual Fuel Cookers | 0870 241 1321 |
| Washing Machines & Dishwashers | 0870 241 0357 |

Republic of Ireland

| | |
|--|-------------|
| All Refrigeration, Cooking, Washing & Dishwashing Machines | 01 862 3411 |
|--|-------------|

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturers guarantee has expired.

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the above numbers where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call the

Beko Customer Help-Line on 0870 774 1050

Beko House, Caxton Way, Watford, Herts, WD18 8UG, Tel: 0870 774 1050

trouble shooting

If the cooker does not work

If the appliance does not operate check whether:

- The power and gas supply are on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The control has been set correctly.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Performance characteristics when in use

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal** - see page 11.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

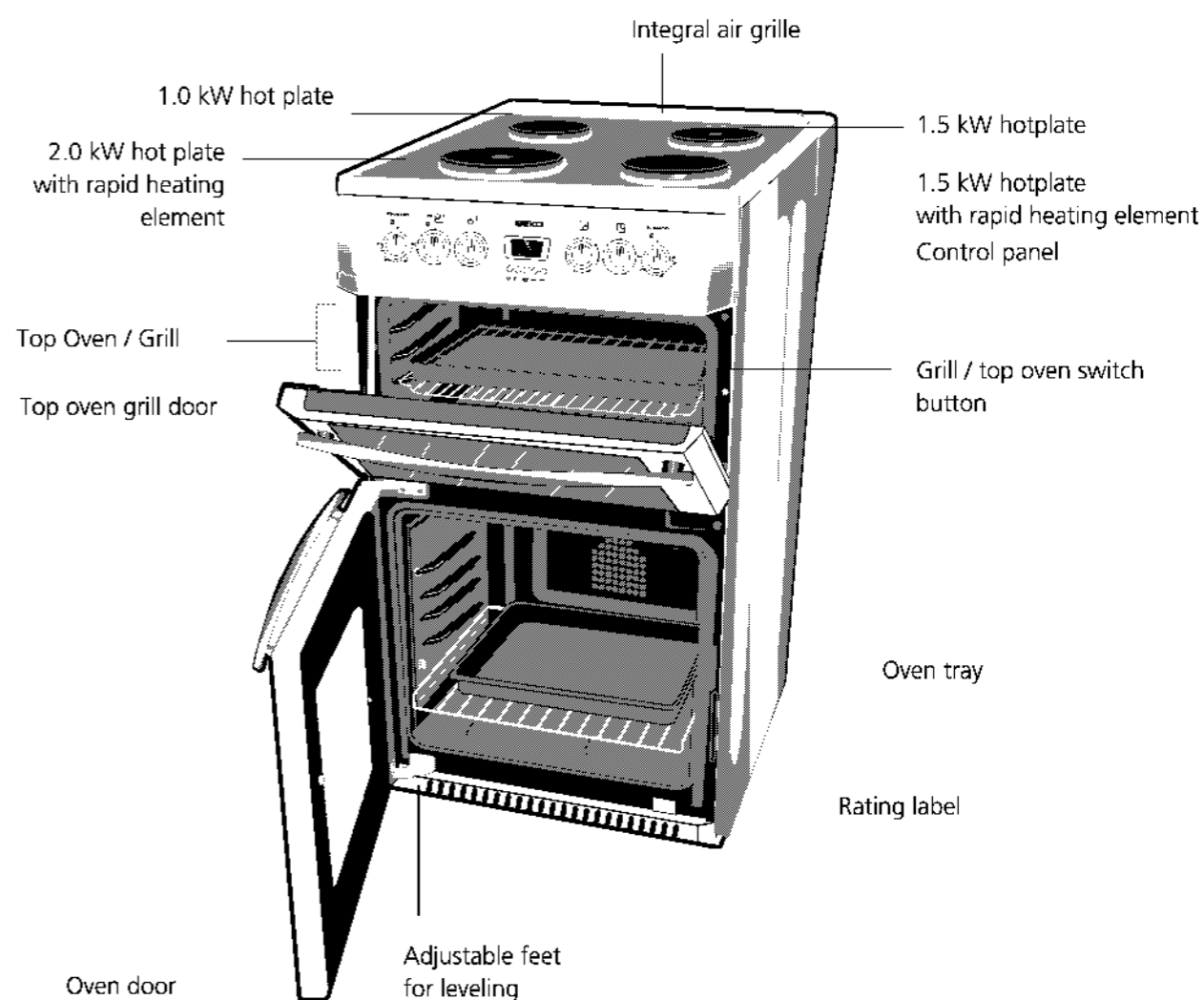
The oven must be transported upright. Do not place other items on the top of the cooker.

replacing the oven lamp

! Ensure that the appliance is switched off from the mains supply, before replacing the lamp to avoid the possibility electric shock.

- 1 Switch off at the mains.
- 2 Remove the protective glass cover of the lamp inside your oven by turning it anti-clockwise,
- 3 Remove the bulb by turning it anti-clockwise. Replacement bulb can be obtained from any good DIY or electrical stores.

know your cooker



specification

| | |
|--------------------------------|--------------|
| Supply voltage | 230V AC |
| Supply frequency | 50 Hz |
| Maximum wattage | 9.9 kW |
| Grill wattage | 2000 W |
| Top oven wattage | 1800 W |
| Fan oven wattage | 1800 W |
| Hotplate wattage - Front left | 2000 W rapid |
| Hotplate wattage - Rear left | 1000 W |
| Hotplate wattage - Front right | 1500 W rapid |
| Hotplate wattage - Rear right | 1500W |

| | |
|---------------------------------|--------|
| Unpacked external dimensions H: | 900mm |
| W: | 500mm |
| D: | 600mm |
| Packed external dimensions H: | 985 mm |
| W: | 560 mm |
| D: | 700 mm |
| Net weight | 50 kg |
| Gross weight | 58 kg |

Because we continually strive to improve our products, we may change our specifications and designs without prior notice.

Accuracy

Note that times and temperatures in this book are for guidance only.

electrical connection

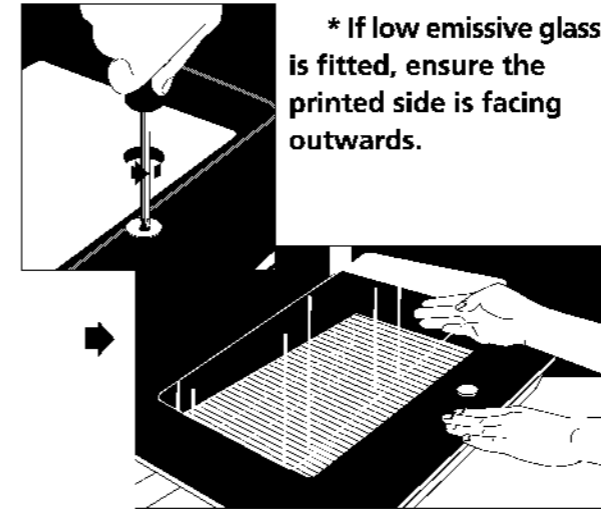
- Do not connect the cooker to the electricity supply until all packing and transit protectors have been removed.
- 1 Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and frequency shown on the rating label corresponds with your power supply. The label is located on the plinth below the oven door.
 - ! 2 This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating of 32A which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.

- 3 Access to the mains terminal is gained by removing the small rear cover. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration. Recommended cross-section area is six square millimetres (6.00 mm²). The mains cable must conform to BS6004.
 - ! This appliance must be earthed.
 - 4 The mains cable must pass through the cable clamp.
 - 5 The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.
- The appliance conforms to BS 800: 1988 and EEC directive 87/308 regarding suppression of radio and television interference.
 - Type with regard to protection against overheating of surrounding surfaces=X.

Models with removeable inner glass panels

When you wish to clean the interior glass of the oven door, use a screwdriver to remove the top and bottom washers that secures the interior glass to the door, remove the glass with care.

Clean as above, but do not use house hold detergents, bleach, scouring pads or rust removers. After drying, position the gasket back into its place, reinstall the glass panels carefully preventing sudden shocks.

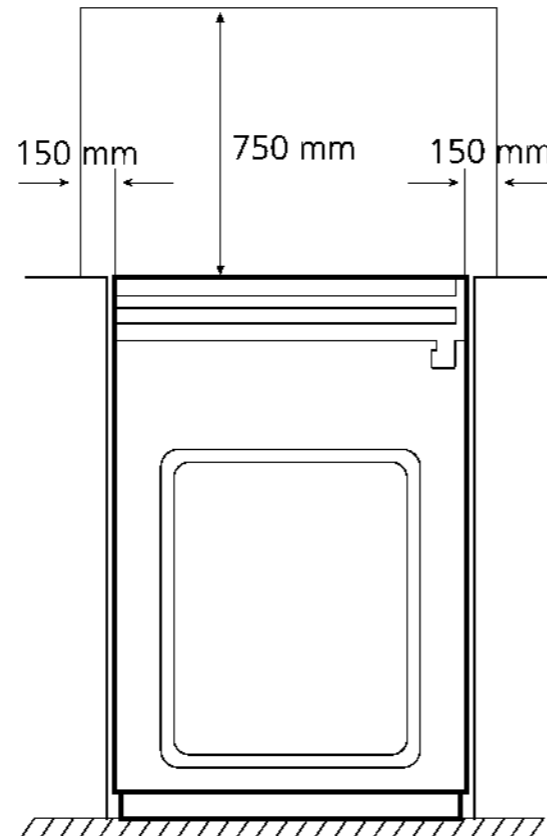


Over time...

- Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.
- Discolourations and marks that occur on the ceramic hob are normal and not a fault.

location

- Excess steam from the oven is expelled at the rear of the appliance therefore the wall behind the cooker needs to be protected against grease and moisture.
- The cooker is designed to fit between kitchen cabinets spaced over 500 mm apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.
- Adjacent side walls above the appliance must not be nearer to the cooker than 150mm and should be of heat resistant material. Leave at least 750 mm clearance above the hob.



Turn OFF at the mains before cleaning.

- Before switching on again ensure that all controls are in the OFF position.
- **Make sure that the oven, grill and hobs are sufficiently cool before you start cleaning.**
- As the hotplates are of a solid type, a residual heat will remain after you switch off the cooker so take care not to touch hot surfaces.

Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

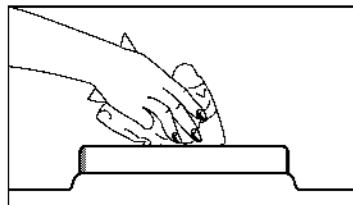
Vitreous enamel hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Hotplates

The cleaning of sealed hotplates should be done when they are cold.

- 1 Wipe the hotplates with a little domestic non-scratch cleaning cream following the circular grooved pattern on the hotplate.



- 2 Wipe over with a damp clean cloth, making sure that all the cleaner has been removed.

- 3 Dry by switching on for a few minutes.
- 4 Apply a thin coat of cooking oil from time to time to provide a protective coating.

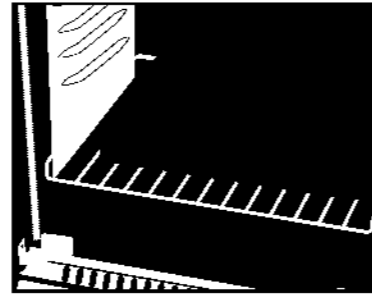
Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Grill interior

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

Oven interior



Remove the rod shelves for washing in the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven.

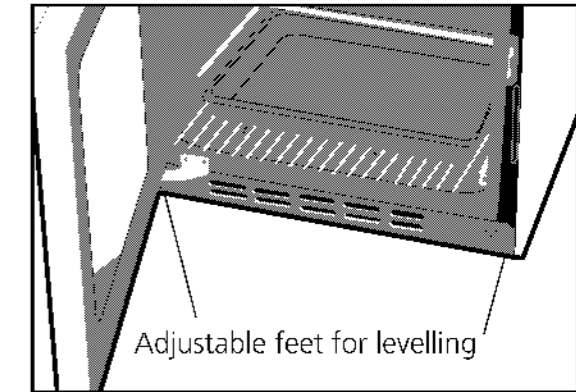
Catalytic liners should never require cleaning if very hot temperatures are used regularly.

Grill / Oven doors

Wipe over the door outer panels with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal. Ensure that the door seal is dry after cleaning. Do not lift the door seal.

Levelling

The appliance should be located on a level surface. The two front feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.



preparation and burning off



Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Hotplates

Adjust the hotplates to the mid position and leave on for about 8 minutes. Do not place any pans or other cooking utensil on the hotplates during this process.

Grill

Open the grill door. Remove wire rack, baking tray and handle, and set the control to 200°C for about 15 minutes.

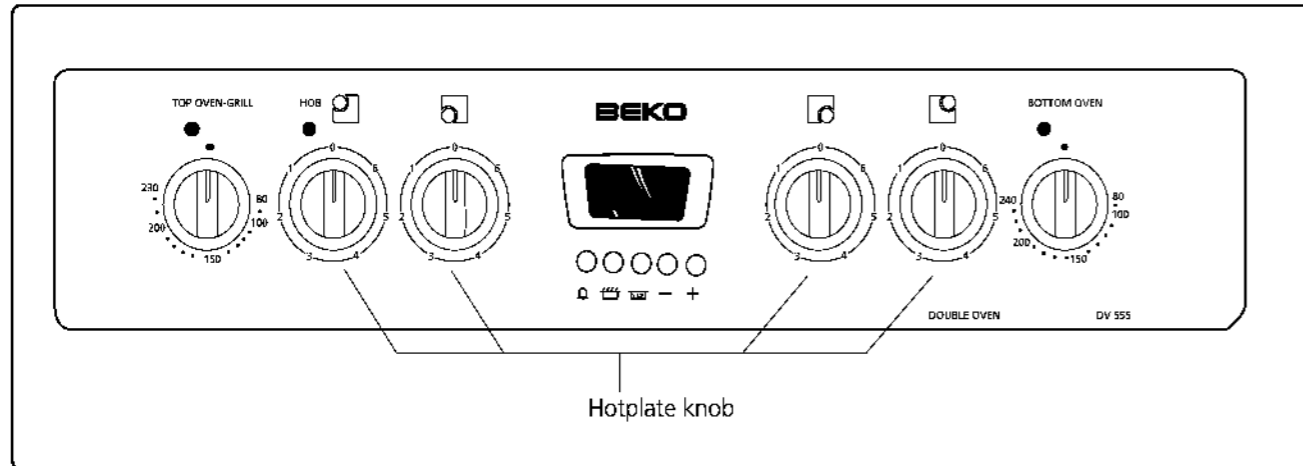
Oven

Remove shelves and baking tray and turn the oven control knob to 200°C for about 15 minutes.

Cleaning

Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 19.

operating the hob



- 1 Rotate the control knobs in either direction to provide fully variable heat control.
- 2 When any one of the hotplates is on, the red indicator light on the control panel is on.
- 3 To switch a hotplate off turn the corresponding knob to 0 (zero).
 - Rapid heating hotplates are at the front and are denoted by a red spot in the centre of each hotplate. (The red spot will wear with time - this is not a fault and operation is not affected.)

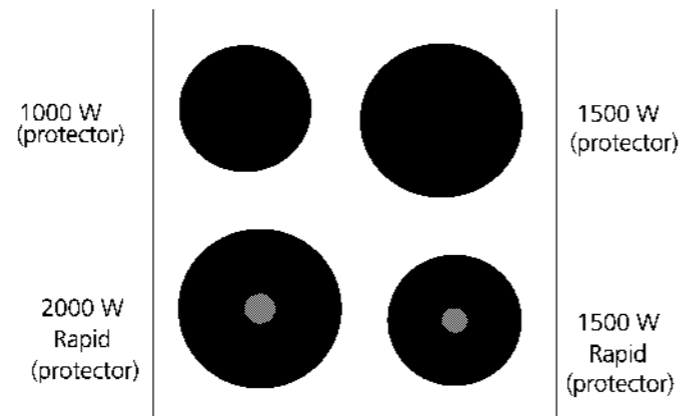
Before retiring for the evening it is advisable to check that all the cooker controls have been switched off.

For best simmering results, we recommend you use the rear left hotplate.

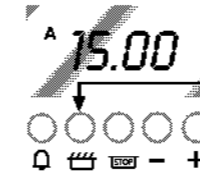
Over heat protection

The thermal protector reduces the power, if excessive heat is detected during abnormal operating conditions.

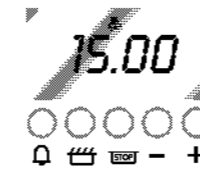
| Knob position | Use |
|---------------|------------------------|
| 1 | Warming |
| 2-3 | Simmering |
| 4-5-6 | Cooking-Frying-Boiling |



At the end of the cook period the **A** symbol will flash and an intermittent beeping sound will be heard. The symbol will go out. The beeping sound will continue for several minutes unless cancelled (see Step 6). The **A** symbol will continue to flash until the timer is returned to manual operation (see below).



Step 6 Press the cook period button to cancel the beeping.




Step 7 Turn the oven control to the OFF position.

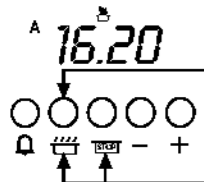
Step 8 Press the cook period and end time buttons together to return the cooker to manual operation. The **A** symbol will go out and the symbol will light up.


When cooking automatically the cook period can be checked at any time by simply pressing the cook period button. To cancel the auto cooking programme before or after automatic cooking starts, press the cook period and end time buttons together. This will return the cooker to manual operation.

^A 16.20




At the end of the automatic cook period the **A** symbol will flash and an intermittent beeping sound will be heard. The  symbol will go out.

The beeping sound will continue for several minutes unless cancelled (see step 8). The **A** symbol will continue to flash until the timer is returned to manual operation (see below).







Step 8 Press the  cook period button to cancel the beeping sound.

Step 9 Turn the oven control to the OFF position.

Step 10 Press the  cook period and  end time buttons together to return the oven to manual operation. The **A** symbol will go out and the  symbol will light up.

⇒ **Notes:**

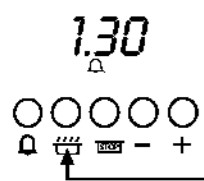
When cooking automatically the cook period can be checked at any time by simply pressing the  cook period button and the  end time button. To cancel the auto cooking programme before or after auto cooking starts, press the  cook period and  end time buttons together. This will return the cooker to manual operation.



(b) To set the timer to switch ON immediately and OFF automatically after a set cook period.

Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door.

Step 3 Turn the oven control to the required temperature. The oven will automatically start cooking.




Step 4 Press and hold the  cook period button, the display will read **0.00** and the  symbol will light up.

⇒ **Note:** The cook period is the length of time the food requires to cook.

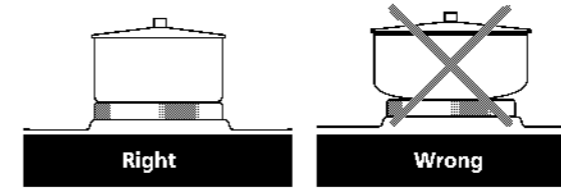
With the cook period button still held set the required cook period using the "+" and "-" buttons the **A** symbol will light up. e.g. 1 hour 30 minutes.

Step 5 Release all buttons.

The timer display will revert to the time of day with the **A** and  symbols remaining lit.

saucepan type

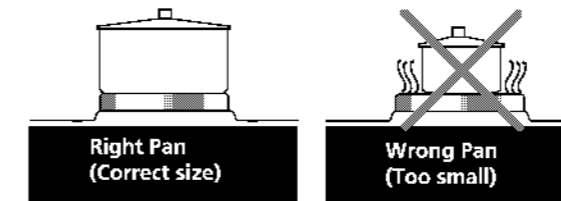
For best results we recommend the use of good quality saucepans with smooth flat bases. This gives the maximum use of the energy in the hotplate.



Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use.

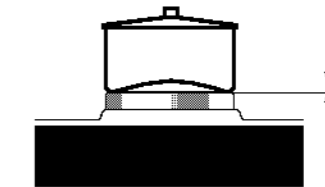
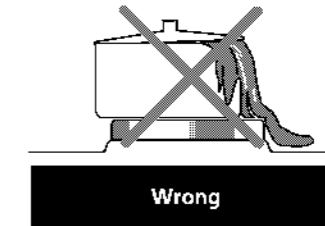
Never use recessed or ridged base saucepans.

Use pans of the correct diameter. The base should be about the same size as the hotplate. Suggested sizes are 6" (15cm) for the small hotplates, 7" (18cm) for the large hotplates. If the pan is too small energy is wasted.



Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

Place only dry pans on the hotplate. Do not place lids, particularly wet ones, on the hotplates.



| Diameter of pot bottom | Max. concavity in cold condition | Max. concavity in hot condition |
|------------------------|----------------------------------|---------------------------------|
| 145 mm | 0.9 mm | 0.5 mm |
| 180 mm | 1.1 mm | 0.6 mm |

Pressure cookers

Only use pressure cookers suitable for solid hotplates.

deep fat frying



- Never fill the pan more than one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

- 1 Switch off the electricity supply.
- 2 Smother flames with a fire blanket or damp cloth.
Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.



Do not use water on the fire. Leave the pan to cool for at least 30 minutes.

operating the grill/top oven

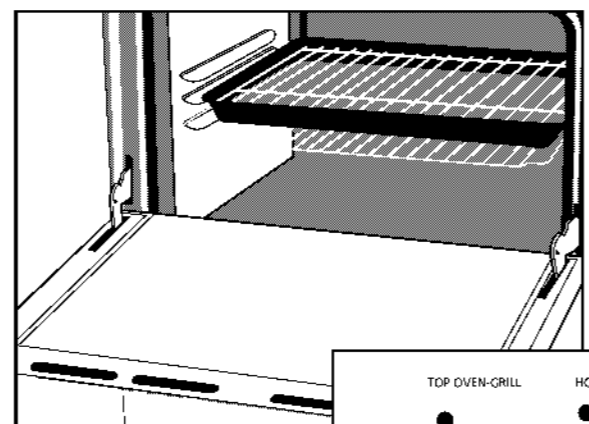
! Don't touch the heating elements or other parts that may become hot when the grill/top oven is in use - children must be kept away!

When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.

A switch operated by the door changes the heating element configuration between grill and oven operation. When the door is open, the top inner element is activated for intense downward heat; when the door is closed, the top outer and lower elements are activated to provide even oven heating.

Using as a grill

1 Open the door.



2 Turn the grill on by turning the control knob to 150°C and allow to preheat for around 5 minutes.

3 The red indicator light will glow to show that the grill has been switched on.

4 Then choose the desired setting.

5 Turn the grill off by rotating the control knob anti-clockwise to the ● position.

! Only use the middle and bottom rack position for grilling. Do not use the top position.

• Ensure the food is correctly positioned under the grill element.

• Food which requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.

• Do not line the grill pan with aluminium foil.

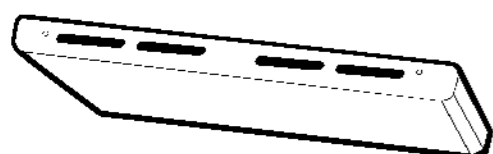
• Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.

• Do not switch on the grill when using the compartment for storage.

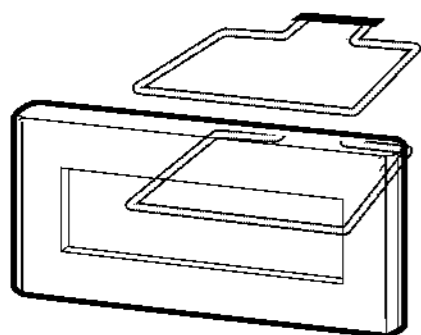
Grilling guidelines

Use the maximum temperature position for toast, for sealing and fast cooking of foods.

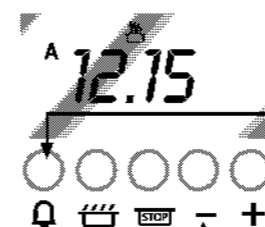
For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.



As a grill door open



As an oven door closed (lower element is concealed)



To cancel the minute minder before the minute minder period has finished.

Step 1 Press the minute minder button.

Step 2 Press the "-" button until 0.00 and the symbol appears in the display window.

Step 3 To cancel the beeping sound press the minute minder button.

Automatic Cooking Programmes

The main oven only is programmable.

When the timer has been set for the main oven it is possible to use the top oven manually during the same automatic programme.

There are two automatic cooking programmes that can be selected using your timer:

(a) To set the timer to switch the oven ON and OFF automatically.

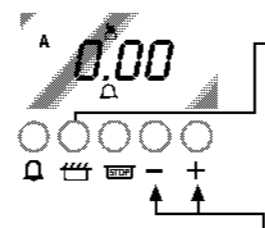
(b) To set the timer to switch on immediately and OFF automatically after a set cook period.

(a) To set the timer to switch the oven ON and OFF automatically.

This allows you to cook at a specific time for a chosen period before the oven switches off automatically.

Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door.



Step 3 Press and hold the cook period button. The display will read 0.00 with the cookpot symbol lit.

Step 4 With the cook period button still held in set the required cook period using "+" and "-" buttons.

Step 5 Press and hold the end time button. The display will read the earliest possible time for the cook period that you have set above.

Step 6 With the end time button still held in, use the "+" and "-" buttons to set the end time. **i.e.** The time you require the oven to switch off and the food is cooked.

Step 7 Turn the oven control to the required temperature.

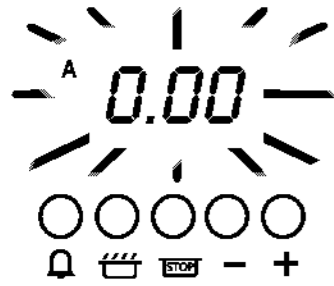
➔ Release the buttons and the timer display will revert to the time of day with the **A** symbol and symbol lit.

➔ Release all the buttons and the timer will revert back to the time of day.

The **A** symbol will remain lit to signify that an automatic cooking programme has been set. The symbol will go out.

When the auto cook programme starts the symbol will then light up again.

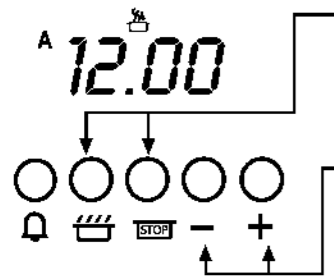
Setting the Time of Day



Step 1 Make sure all oven controls are turned **OFF**.

Step 2 Check the electricity supply to the cooker is turned **ON**.

When switched on the display will show **0.00** and the **A** symbol, both will be flashing.



Step 3 Press hold in both the cook period & end time buttons together.

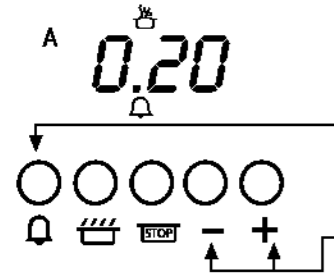
Step 4 With the cook period & end time buttons still held in, press either + or - buttons to set to correct time of day.

Step 5 Release all the buttons simultaneously.

The time of day is now set and the symbol will light up to show that the timer is in Manual Mode.

NOTE: To change the time of day repeat steps 3, 4 & 5 above.

Setting the Minute Minder



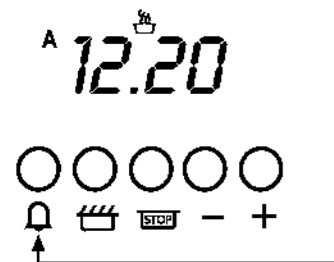
Step 1 Ensure the time of day is set correctly.

Step 2 Press and hold the minute minder button.

Step 3 With the button still held in set the required minute minder time using "+" and "-" buttons. **A** symbol will light up.

Step 4 Release all buttons and the timer display will revert back to the time of day.

The symbol will remain lit to signify that a minute minder period has been set.



At the end of the set time a beeping sound will be heard and the symbol will go out.

The beeping sound will continue for several minutes unless cancelled (See Step 5)

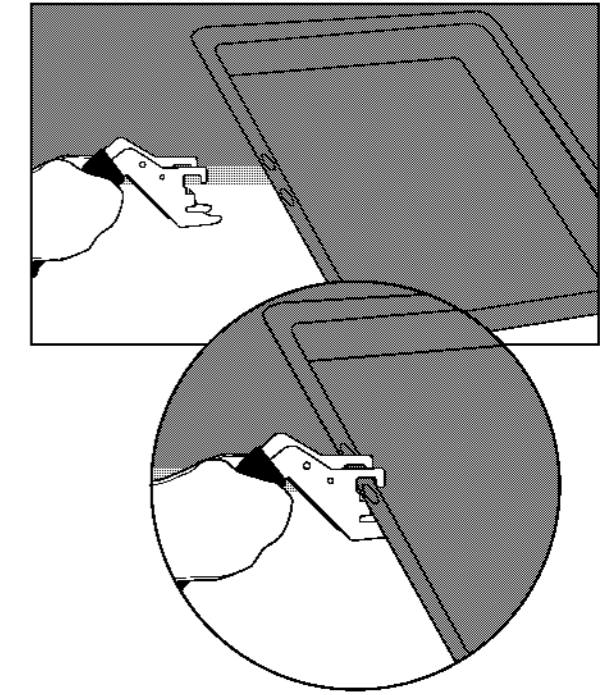
Step 5 To cancel the beeping sound press the minute minder button. The time display will revert back to the time of day after the button is released.

Use of 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.

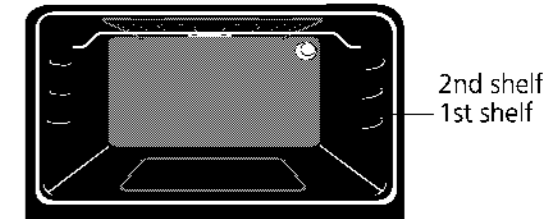
The grill pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. Do not leave the handle in position when grilling, it will get very hot.



Using as an oven

- 1 Turn the oven on by rotating the top oven control knob clockwise.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.
- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.
- 5 Turn the oven off by rotating the control knob anti-clockwise to the mark.
 - Take care when opening the door. Let steam and hot air escape before removing the food.



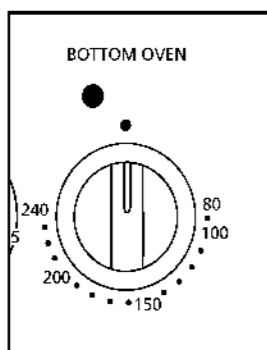
Top oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

There is a temperature conversion chart in the Fan Oven section.

| Food | Cooking temperature °C | Time | Shelf position |
|-------------------|------------------------|-----------------------------------|----------------|
| Beef | 170-180 | 30 mins per 450g +30 mins | 1 |
| Lamb | 180-190 | 30 mins per 450g + 30 mins | 1 |
| Pork | 170-190 | 40 mins per 450g + 30 mins | 1 |
| Poultry | 170-190 | 25-30 mins per 450g + 25 mins | 1 |
| Casseroles | 140-160 | 1.5-2 hours dependent on quantity | 1 |
| Fruit cake | 140-160 | Time dependent on size | 1-2 |
| Small cakes | 160-180 | 20-25 mins | 2 |
| Victoria sandwich | 160-180 | 20-25 mins | 1 |

- 1 Turn the oven on by rotating the oven control knob clockwise.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.



- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.
- 5 Turn the oven off rotate the oven control anti-clockwise to the • mark.
Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.
 - Check food is thoroughly cooked and is piping hot.
 - As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

Fan oven temperature chart

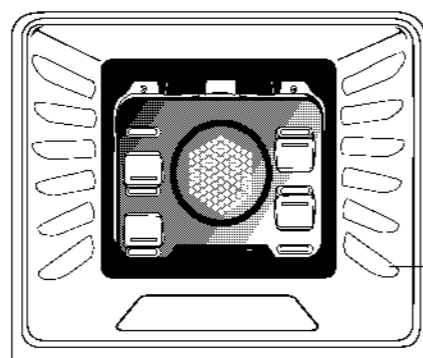
This chart is for guidance only, follow food manufacturers recommendations whenever available.

| Food | Cooking temperature °C | Time | Shelf position |
|-----------------------------|------------------------|-----------------------------------|----------------|
| Beef | 160-180 | 20-25 mins per 450g +20 mins | 2 |
| Lamb | 160-180 | 25 mins per 450g + 25 mins | 2 |
| Pork | 160-180 | 25 mins per 450g + 25 mins | 1-2 |
| Poultry up to 4kg (8lbs) | 160-180 | 18-20 mins per 450g + 20 mins | 1-2 |
| Poultry up to 5.5kg (12lbs) | 150-160 | 14-16 mins per 450g + 20 mins | 1-2 |
| Casseroles | 140-150 | 1.5-2 hours dependent on quantity | 1-2 |
| Fruit cake | 130-140 | Time dependent on size | 2-3 |
| Small cakes | 160-180 | 15-25 mins | 4 |
| Victoria sandwich | 160-180 | 20-25 mins | 1 |

Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

| Description | Celsius °C | Fahrenheit °F |
|-------------|------------|---------------|
| Cool | 80 | 175 |
| | 100 | 200 |
| | 110 | 225 |
| Slow | 120 | 250 |
| | 140 | 275 |
| | 150 | 300 |
| Fairly hot | 160 | 325 |
| | 180 | 350 |
| | 190 | 375 |
| Hot | 200 | 400 |
| | 220 | 425 |
| Very hot | 230 | 450 |
| | 240 | 470 |



5th shelf
4th shelf
3rd shelf
2nd shelf
1st shelf

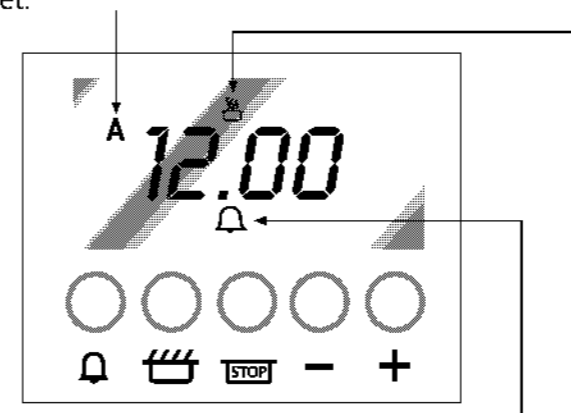


The timer display is in 24 hour clock format.

Ensure that the correct time of day is always set before using your cooker. The clock must be set before the oven can be operated.

A will light:

- When the timer is first turned on it will flash. (It should go out when the time of day is set).
- When an Auto Cooking programme has been set.



This "Cookpot" symbol will light up either:
- When the cooker is in "Manual Mode".
- When you press the Cook Period button and set a length of time for an Automatic Cooking programme.

symbol will light up during Automatic Cooking.

will light up when you select a Minute Minder period and will remain on for the period set.

minute minder

Here you can set a time period of up to 23 hours and 59 minutes that will count down. When it reaches zero the timer will bleep. e.g. If you set 20 minutes, the timer will start bleeping 20 minutes later.

cook period

Cook Period is the actual length of time for which, the timer will switch the oven on as part of an "Automatic Cooking" programme. e.g. If you set 2 hours, the food will be cooked for 2 hours.

end time

The time of day at which you want an automatic cooking programme to **end**.
e.g. If you set a cook period for 2 hours, and end time of 11:00. The timer will switch the oven on at 9:00 and turn the oven off at 11:00. You will hear a bleep at 11:00 to indicate that the automatic cooking programme has finished.

Notes

- When setting an automatic cooking programme you will need to set the oven control to the required temperature when you set the timer.
- If an automatic cooking programme has been set the oven will only operate during the pre-programmed time.

"+" and "-"

- Used to adjust the various timer function settings.
- Used to adjust pitch of audible tone.