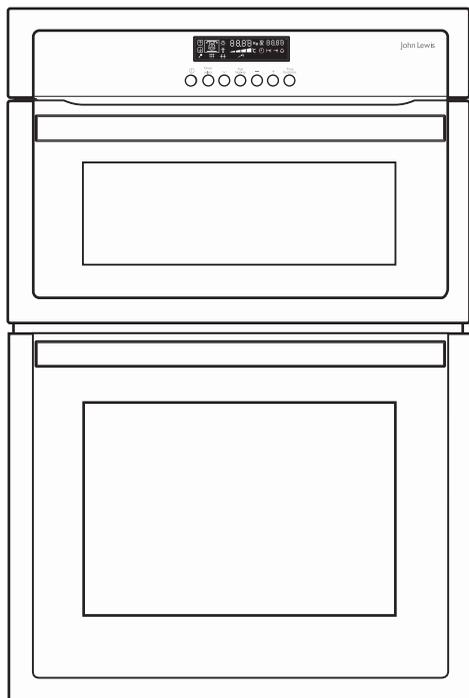


JLBIDO911

Built-in oven

Instruction manual



John Lewis



Important safety information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.

These warnings have been provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

Installation

- The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person.
- The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.
- The appliance must be installed in an adequately ventilated room.
- It is imperative that the appliance is left in the base to protect both the appliance and the floor.
- This appliance is heavy and care must be taken when moving it.
- Do not attempt to lift or move this appliance by the handles.
- All packaging, both inside and outside the appliance must be removed before the appliance is used.
- It is dangerous to alter the specifications or modify the appliance in any way.

Child safety

- Do not allow children to play with any part of the packaging.
- Do not allow children to sit or climb on the drop down doors.
- This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Children should be supervised to ensure that they do not play with the appliance.



Caution! Accessible parts may be hot when the grill is in use. Young children should be kept away.

Use

- This appliance is not intended to be operated by means of an external timer or separate remote control system.

- This appliance has been designed for domestic use to cook edible foodstuffs only and must not be used for any other purposes.
- Take great care when heating fats and oils, as they will ignite if they become too hot.
- Never place plastic or any other material which may melt in or on the oven.
- Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- Always use oven gloves to remove and place food in the oven.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.
- Never line any part of the appliance with foil.
- Always stand back from the appliance when opening the doors to allow any build up of steam or heat to release.
- Stand clear when opening the drop down oven door. Do not allow it to fall open - support it using the door handle, until it is fully open.
- Ensure that all control knobs are in the off position when not in use.
- Do not stand on the appliance or on the open oven doors.
- Do not hang towels, dishcloths or clothes from the appliance or its handles.
- Do not use this appliance if it is in contact with water.
- Never operate it with wet hands.

Maintenance and cleaning



Warning! For hygiene and safety reasons this appliance should be kept clean at all times. A build up of fat or other foodstuff could result in a fire especially in the grill pan.

 **Warning!** Never leave the appliance unattended when the oven door is open.

- Do not leave the cook ware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.
- Always allow the appliance to cool before switching off at the wall prior to carrying out any cleaning / maintenance work.
- Only clean this appliance in accordance with the instructions given in this book.
- Never use steam or high-pressure steam cleaners to clean the appliance.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

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Guide to use the instruction manual

The following symbols will be found in the text to guide you throughout the instructions:



Safety instructions



Hints and tips



Environmental information

Before using the appliance

Rating plate

This is usually situated on the front frame of the appliance and can be seen upon opening either the top or bottom door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker.

The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

Preparing to use your appliance

Wipe over the base of the oven(s) with a soft cloth using hot soapy water. Wash the furniture before use.

We suggest that you run the oven(s) and grill for 10 – 15 minutes at maximum temperature, to burn off any residue from their surfaces. Accessible parts may become hotter than in normal use. Children should be kept away. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

The cooling fan for the controls

The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. It runs on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn on and off, this is quite normal.



Warning! Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Control panel indicator neon(s)

The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

Condensation and steam

When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape. However, always stand back from the appliance when opening the door(s) to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and foodstuff from surfaces.

For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

Cookware

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

On/Off push button

The oven must be switched on before setting any cooking function or programme. When the on/off button is pressed, the cavity symbol will show in the main oven electronic display.

To switch off the oven, you can press the on/off button at any time. Any cooking function or programme will stop, the oven light will switch off and the main oven electronic display will show the time of day only.

Oven function control push buttons (main oven)

Press the main oven function selector button to allow you to select the cooking function. Each time you press this button a symbol will come on in the main oven electronic display, showing what cooking function has been chosen.

Setting the language

1. Switch the appliance on by pressing the on/off button.
2. Press the on/off button and the timer selector button simultaneously.
3. Using the increase and decrease buttons, select one of the languages displayed.
4. Press the on/off button and the timer selector button simultaneously to save the language selected.

Important! Remove all packaging both inside and outside the oven including the advertising labels and any protective film, before using the oven.

Setting the brightness of the display

The brightness of the oven display can be set so that it is easier to read if the oven has been installed in a high position.

1. Switch the appliance on by pressing the on/off button.
2. Press the on/off button and the timer selector button simultaneously.
3. Press the main oven function selector button once.
4. Set the brightness using the increase and decrease buttons.
5. Press the on/off button and the timer selector button simultaneously to save the selected brightness.

Recipe selector

1. Press the recipe selector button to select the required recipe.
- (For further information see the Recipe function instructions)

Increase and decrease push buttons (main oven)

Press the increase or decrease buttons to increase or decrease temperature or time settings.

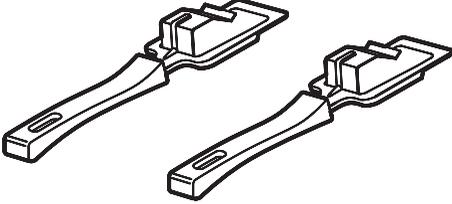
Grill and oven furniture

- The following items of grill and oven furniture have been supplied with the appliance.

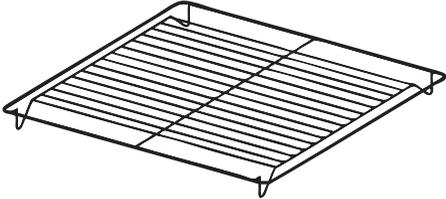
1 grill pan



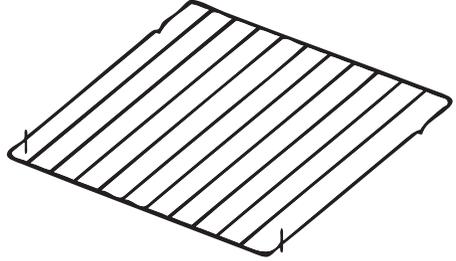
2 grill pan handles



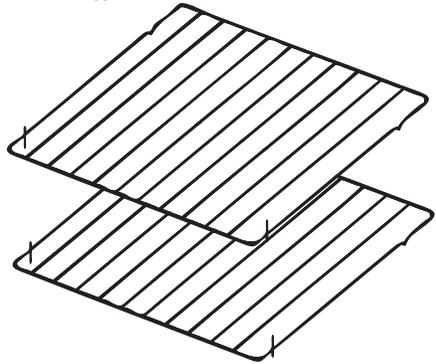
1 grill pan grid



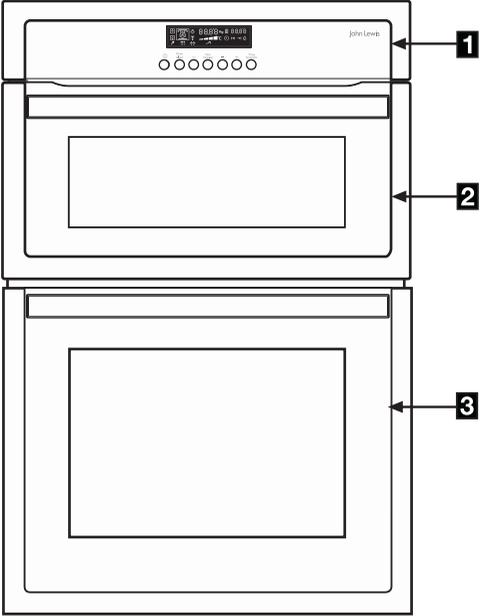
1 straight shelf (for grilling and top oven cooking)



2 straight shelves (for main oven cooking)

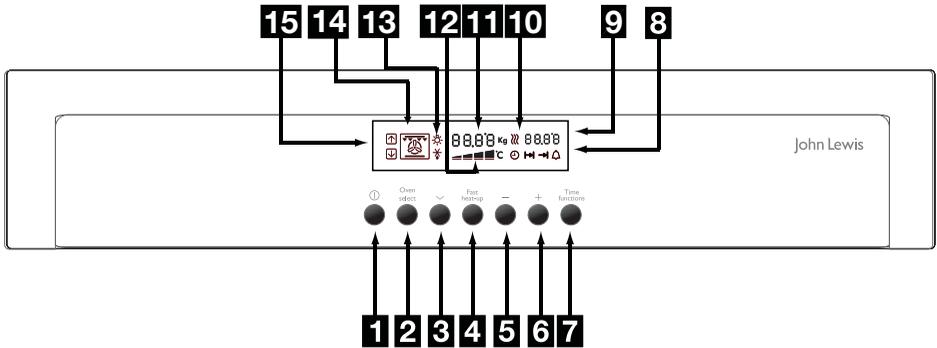


Product description



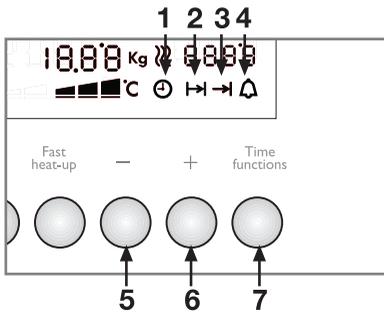
- 1** Control Panel
- 2** Top Oven/Grill
- 3** Main Oven

The control panel



- | | |
|---|--------------------------------------|
| 1 On / Off switch | 9 Operating time |
| 2 Top oven and main oven Select Button | 10 Keep warm indicator |
| 3 Function selector | 11 Temperature / Time |
| 4 Fast heat-up | 12 Heat indicator |
| 5 Timer Time Functions | 13 Light / Defrost indicators |
| 6 Time / temperature decrease selector | 14 Oven function |
| 7 Time / temperature increase selector | 15 Cavity indicator |
| 8 Timer indicators | |

The timer



Key

1. Time indicator neon
2. Cook time indicator neon
3. End time indicator neon
4. Countdown indicator neon
5. Decrease control
6. Increase control
7. Time Functions

Important! The time of day must be set before the main oven will operate manually.

To set the time of day

The oven has a 24 hour clock.

When the electricity supply is first switched on, the display will show 12:00 and the 'Time' indicator neon will flash.

To set the correct time press the increase control button and if necessary, the decrease control button until the correct time on the 24 hour clock is reached. The 'Time' indicator neon will flash for 5 seconds and then go out.

Important! The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

To set the countdown

The 'Countdown' gives an audible reminder at the end of any period of cooking.

This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Time Functions button until the 'Countdown' indicator neon is illuminated and the display reads 0:00.

To set the required time duration, press the increase control until the display indicates the interval to be timed. If necessary press the decrease control to achieve the correct time interval.

Important! This must be completed within 5 seconds of first pressing the Time Functions button.

During the operation of the 'Countdown', the remaining time period will be shown in the display.

The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

To cancel the countdown

If you change your mind and want to cancel the 'Countdown', press the Time Functions button until the 'Countdown' indicator neon flashes then depress the decrease control until 0:00 shows in the display.

The 'Countdown' indicator neon will continue to flash for a few seconds and then return to the time of day.

To set the oven timer control

Only the main oven can be automatically timed. When using the timer control for the very first time, it is advisable to let it operate while you are at home.

The display can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook

To set the timer to switch on and off automatically

1. Ensure the electricity supply is switched on and that the correct time of day is displayed.
2. Place food in oven.
3. To set the length of cooking time. Press the Time Functions button until the 'Cook Time' indicator neon is illuminated.
4. Press the increase control until the required length of cooking time is displayed. If necessary press the decrease control until the correct time interval is achieved. The maximum cooking time is 10 hours.
5. Release the buttons. The 'Cook Time' indicator neon will be illuminated.

Important! Remember, this must be completed within 5 seconds of first pressing the Time Functions button.

6. To set the 'End Time'. Press the Time Functions button until the 'End Time' indicator neon flashes. Press the increase control button until the required stop time is displayed. If necessary press the decrease control until the required time interval is achieved.

7. Release the buttons. The time of day will be displayed after 5 seconds. The 'Cook Time' and 'End Time' indicator neons will be illuminated.
8. Set the main oven control to the required temperature. The heat indicator neon should be off.

To set the timer to switch off only

1. Ensure the electricity supply is switched on and that the correct time of day is displayed.
2. Place food in the oven.
3. To set the length of cooking time, press the Time Functions button until the 'Cook Time' indicator neon is illuminated. Press the increase control until the required length of cooking time is displayed. Press the decrease control if necessary.
4. Release the buttons. The 'Cook Time' indicator neon will illuminate and the time of day will be displayed after 5 seconds.
5. Set the oven temperature. The oven indicator neon should be on.
6. To check the 'End Time' during the cooking period, simply press the Time Functions button once and the remaining time will be displayed.

To cancel an automatic programme

1. To cancel an automatic programme press the Time Functions button until the 'Cook Time' indicator neon flashes. Press the decrease control until the display reads 0:00.
2. Release the buttons. The 'Cook Time' indicator neon will flash and after 5 seconds return to the time of day.
3. Turn off the oven.

To return the appliance to manual

At the end of a timed cooking period, the 'End Time' indicator neon will flash and an alarm will sound for up to 2 minutes.

1. To stop the sound, press any of the three timer buttons (5,6 or 7).
2. The display will return to the time of day.
3. Turn off the oven controls.

Important! In the event of an interruption of the electricity supply, the timer will reset it self and all programming will be cancelled.

Automatic cooking

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially

prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

The top multifunction oven

Your top oven is a multifunction oven with 4 convenient functions and can be set to the following modes of cooking, Grill, Conventional cooking, Top oven base heat finishing and Top oven keep warm.

Details of the functions can be found in the table below

Top multifunction oven setting guide

Symbol	Function	Description
	Top oven grill	The grill is a dual circuit grill which means that the full area of the grill can be used, or for economy purposes, the centre section only can be used when cooking smaller quantities of food.
	Top oven conventional cooking	This form of cooking gives you the opportunity to cook without the fan in operation. It is particularly suitable for dishes, which require extra base browning such as pies, quiches and flans. Gratin's, lasagne and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.

Symbol	Function	Description
	Top oven base heat finishing	This function uses the lower element to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans.
	Top oven keep warm	This setting allows you to warm plates or keep warm pre-cooked dishes prior to serving.

To fit the top oven shelf

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.

Top oven grill



Warning! CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

The grill is a dual circuit grill which means that the full area of the grill can be used, or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

Using top oven grill

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the top oven cavity indicator is illuminated.
- Press the Function selector until the required setting is shown.

The grill settings are as follows: -

Centre grill area at full power.	
Full grill area at full power.	

- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 250°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

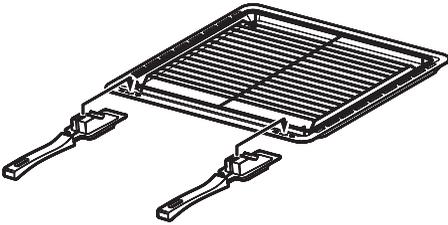
Things to note

- To ensure optimal cooking performance the elements have been carefully designed, so that only the inner element glows red. The outer element is hot, but will remain dark in colour. This gives you the best possible cooking results.
- Never cover the grill pan or grid with foil as this can lead to grill fires.
- The oven light will illuminate.
- The heat indicator neons will flash until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.

- The cooling fan for the controls may operate after a time.
- Some smoke from fat splashes may be evident as the grill cleans itself.
- Some internal noise may be heard during operation. This is quite normal.
- The grill may be used with the door open or with the door closed.

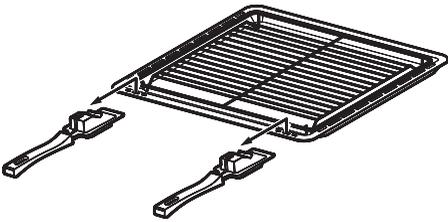
To fit the grill pan handle

Place the wire work under the cut out in the pan so that the metal plate hooks over the top of the grill pan.



Warning! Ensure the handle is correctly located when lifting the grill pan.

To remove the handles, lift away from the cut out on the grill pan.



Warning! Always remove the grill pan handle during grilling. Protect your hands when removing the grill pan handle.

Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

Top oven conventional cooking

The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruitcakes, sweets and savoury flans or quiche.

The top oven is ideal for use as a warming compartment. It can be used to warm dishes and keep food hot. Use the lowest setting on the top oven temperature control.

Using top oven conventional cooking

- The oven must be switched on before setting any cooking function or programme
- Press the Oven Select Button until the top oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 200°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will flash until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.

- If it is necessary to reach the required temperature in a shorter time, the Fast heat-up function can be used. See Fast heat-up function section.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.



Warning! Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.



Warning! Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

Top oven base heat finishing

This function uses the lower element to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans.

Using top oven base heat finishing

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the top oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 150°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.

- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will flash until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.



Warning! Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.

Top oven keep warm

This setting allows you to warm plates or keep warm pre-cooked dishes prior to serving.

Using top oven keep warm

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the top oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 80°C.

- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will flash until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the

bars that are still lit indicate the remaining residual heat in the oven.

- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.



Warning! Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.

The main multifunction oven

Your main oven is a multi function oven with 9 convenient functions and can be set to the following modes of cooking, Main oven grill, Main oven conventional cooking, Main oven

fan cooking, Turbo Grilling, Pizza, Keep warm, Defrost, low temperature cooking and Base heat finishing. Details of the functions can be found in the table below.

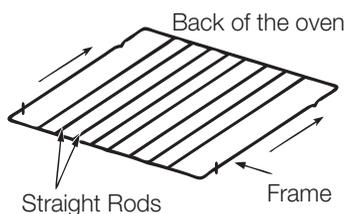
Multifunction oven setting guide

Symbol	Function	Description
	Main oven grill	Grilling in the main oven allows you to grill with the oven door closed (you must remove the grill pan handle)
	Main oven fan cooking	The fan oven is particularly suitable for cooking larger quantities of food.
	Pizza	This setting can be used for foods such as pizza where base browning and crispness are required.
	Main oven conventional cooking	This form of cooking gives you the opportunity to cook without the fan in operation. It is particularly suitable for dishes, which require extra base browning such as pies, quiches and flans. Gratin's, lasagne and hot pots which require extra top browning also cook well in the conventional oven. For best results cook on one level.
	Turbo grilling	Cooking is more gentle; therefore food generally takes a little longer to cook when Turbo grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time. Turbo grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks you can Turbo grill all the foods you would normally cook under a conventional grill.

Symbol	Function	Description
	Low temperature cooking	This function can be used for lean, tender pieces of meat and fish.
	Defrost	This function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.
	Keep Warm	This setting allows you to warm plates or keep warm pre-cooked dishes prior to serving.
	Base heat finishing	This function can be used to finish off dishes that may require extra base heat or where base browning and crispiness are required for pizzas or pies.

To fit the main oven shelves

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.



To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.

Main oven grill



Warning! CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

The grill is a dual circuit grill which means that the full area of the grill can be used, or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

Using main oven grill

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is shown.

The grill settings are as follows: -

Centre grill area at full power.	
Full grill area at full power.	

- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 250°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.

- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- The cooling fan for the controls may operate after a time.
- Some smoke from fat splashes may be evident as the grill cleans itself.
- Some internal noise may be heard during operation. This is quite normal.
- Never cover the grill pan or grid with foil as this can lead to grill fires.

Main oven fan cooking

The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are:

Preheating

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven.

Without preheating however, you may need to add an extra 5 – 10 minutes on the recommended cooking times.

For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first.

For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart.

As a guide reduce temperatures by about 20° C – 25°C for your own recipes, using a conventional oven.

Batch baking

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

Using main oven fan cooking

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 150°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.

- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- If it is necessary to reach the required temperature in a shorter time, the Fast heat-up function can be used. See Fast heat-up function section.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- If it is necessary to reach the required temperature in a shorter time, the Fast heat-up function can be used. See Fast heat-up function section.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.



Warning! Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

Main oven pizza

This setting can be used for foods such as pizza where base browning and crispness are required.

The upper and lower elements operate in conjunction with the oven fan.

Using main oven pizza

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 200°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.

Main oven conventional cooking

You may need to preheat your conventional oven.

To do this simply set your oven as below and wait for the main oven temperature neon to stop flashing before putting your food inside the oven.

Using main oven conventional cooking

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.

- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 200°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- If it is necessary to reach the required temperature in a shorter time, the Fast heat-up function can be used. See Fast heat-up function section.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.
-



Warning! Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

Main oven turbo grill

Turbo grilling in the main oven offers an alternative method of cooking food items normally associated with conventional grilling. Turbo grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks you can Turbo grill all the

foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the turbo grilling function.

Cooking times

Cooking is more gentle, therefore food generally takes a little longer to cook when turbo grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

Using main oven turbo grilling



Warning! Always Turbo Grill with the oven door closed and with the grill pan handle removed.

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 180°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- If it is necessary to reach the required temperature in a shorter time, the Fast heat-up function can be used. See Fast heat-up function section.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.
- The oven fan will turn on and off during use.

Low temperature cooking

With the Low Temperature Cooking Function, meat becomes tender and remains particularly succulent.

We recommend Low Temperature Cooking for lean, tender pieces of meat and fish. The oven heats up to the selected preset temperature.

When this temperature is reached, an audible signal sounds. Then the oven switches automatically to a lower temperature to continue the cooking.

Low Temperature Cooking is not suitable for pot roast, fatty roasts, pork or chicken. Always cook dishes uncovered without a lid.

Using main oven low temperature cooking

- Thoroughly sear the meat in a pan over a very high heat.

- Low Temperature cooking cannot be used together with the timer functions Cook Time and End Time .
- Place in a roasting dish or directly on the shelf with a tray underneath to catch the fat. Place into the cold oven.
- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 120°C.
- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached. You can only select a temperature between 120°C and 150°C.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.

Main oven defrost

This function defrosts most foods faster than more conventional methods.

It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.

Using defrost

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 30°C.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven fan and interior light will come on.

Main oven keep warm

This setting allows you to warm plates or keep warm pre-cooked dishes prior to serving.

Using main oven keep warm

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.

- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 80°C.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Things to note

- The oven light will illuminate.
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.

Main oven base heat finishing

This function can be used to finish off dishes that may require extra base heat or where base browning and crispiness are required for pizzas or pies.

Using main oven base heat finishing

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the main oven cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 150°C.

- If you wish to alter the set temperature, you may do so by pressing or until the required temperature setting is reached.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.
- The heat indicator neons will scroll until the oven has reached the desired temperature and then stop, an audible signal will sound. When the oven has been switched off the bars that are still lit indicate the remaining residual heat in the oven.
- The cooling fan for the controls may operate after a time.
- Some internal noise may be heard during operation. This is quite normal.

Things to note

- The oven light will illuminate.

Other convenient functions

Oven control lock

To avoid children switching on the oven it is possible to lock the oven controls. The oven cannot be used from the moment the oven control lock has been switched on.

Activating the oven control lock

- The appliance must be on but no oven function must be selected.
- Press the decrease selector and hold it. In addition press the Time function button until "SAFE" appears in the display.
- The oven control lock is now activated.

Deactivating the oven control lock

- Press the decrease selector and hold it. In addition press the Time Selector button until "SAFE" disappears from the display.
- The oven control lock is now deactivated and the oven is again ready for use.

Oven light

It is possible to turn the light on in your top and main oven.

Using light

- The oven must be switched on before setting any cooking function or programme.
- Press the Oven Select Button until the required cavity indicator is illuminated.
- Press the Function selector until the required setting is illuminated.
- Wait 5 seconds until your choice is confirmed.
- To switch off a function press the Function selector once. The function neon will go out and the display will return to the time of day.

Oven cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.

The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is :

30 - 120°C	after 12.5 hours
120 - 200°C	after 8.5 hours
100 - 250°C	after 5.5 hours
250 - Max°C	after 3.0 hours

Switching on after a cut-out

Switch the oven off completely. It can then be switched on again. The cut-out is cancelled if the clock functions cook time or end time is set.

Residual heat

When an oven function has been switched off, the bars of the heat indicator, that are still lit, indicate the remaining residual heat in the oven.

Temperature review

During any cooking function it is possible to display the current temperature setting by pressing the and the together.

Fast heat-up

Fast heat-up is ideal for quick preheating of the oven.

Using fast heat-up

After a cooking function has been selected and the temperature has been adjusted, the cavity will gradually heat up until the selected temperature is reached.

This will take from 10 to 15 minutes, depending on selected function and temperature. If it is necessary to reach the required temperature in a shorter time, the Fast Heat Function can be used.

Selecting fast heat-up

- Set the required cooking function and temperature as explained in the previous pages.
- Press the Fast heat-Up button. The heat indicator neons will flash.
- When the required temperature is reached the heat indicator neons on the display will illuminate and an audible signal will sound.
- The selected cooking function will resume.

Things to note

The Fast heat-up Function will override the selected oven function until the required temperature is reached then return to the selected oven function.

The Fast Heat-up function can only be used with Top Oven Conventional Cooking, Main Oven Fan Cooking, Main Oven Conventional Cooking, Main Oven Pizza and Main Oven Turbo Grilling functions.

Important! The fast heat-up function can only be used if one oven cavity is running. If you turn on a second function in the other cavity then the fast heat-up function will be turned off.

Cooking charts

Grilling chart

Food	Grilling Time (Total Hours)
Bacon Rashers	0:05 - 0:06
Beef Burgers	0:10 - 0:15
Chicken Joints	0:30 - 0:40
Lamb Chops	0:15 - 0:20
Pork Chops	0:20 - 0:30
Whole Trout/Mackerel	0:15 - 0:25
Plaice/Cod Fillets	0:10 - 0:15
Kebabs	0:20 - 0:30
Kidneys – Lamb/Pig	0:08 - 0:12
Liver – Lamb/Pig	0:10 - 0:20
Sausages	0:20 - 0:30
Steak – Rare	0:06 - 0:12
Steak – Medium	0:12 - 0:16
Steak – Well Done	0:14 - 0:20
Toasted Sandwiches	0:03 - 0:04

The times quoted above are given as a guide and should be adjusted to suit personal taste. Adjust the grill setting and the grill pan grid to suite different thicknesses of food.

Turbo grilling chart

Food	Shelf position	Temp °C	Grilling Time (Total Hours)
Bacon Rashers	4	200	0:08 - 0:12
Beef Burgers	4	190	0:10 - 0:15
Chicken Joints	4	160	0:35 - 0:45
Lamb Chops	4	170	0:20 - 0:25
Pork Chops	4	170	0:20 - 0:25
Whole Trout/Mackerel	3	170	0:10 - 0:20

Food	Shelf position	Temp °C	Grilling Time (Total Hours)
Plaice/Cod Fillets	3	170	0:10 - 0:15
Kebabs	4	170	0:20 - 0:30
Kidneys – Lamb/Pig	4	180	0:10 - 0:15
Liver – Lamb/Pig	4	180	0:20 - 0:30
Sausages	4	190	0:10 - 0:15
Steak – Medium	4	220	0:08 - 0:10 each side
Steak – Well Done	4	220	0:10 - 0:12 each side

Shelf positions are counted from the bottom of the oven.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

Adjust the grill setting and the grill pan grid to suite different thicknesses of food.

Top oven cooking chart

The temperature and baking times are for guidance only, as these will depend on the consistency of the various ingredients and the number, type and size of baking tray or tins used. It may be necessary to increase or decrease the temperature to suit individual preference and requirements.

For best results, moist recipes (for example pizza, fruit flans etc) should be baked on one level.

To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meal, always preheat the oven first.

Food	Shelf position	Temp °C	Cooking Time (Total Hours)
Biscuits	1	170 - 180	0:10 - 0:20
Bread	1	200 - 220	0:25 - 0:30
Bread rolls/buns	1	200 - 220	0:15 - 0:20
Small / Queen Cake	1	170 - 180	0:18 - 0:25
Sponge	1	160 - 170	0:18 - 0:20
Victoria Sandwich	1	160 - 170	0:18 - 0:25
Madeira Cake	1	140 - 150	1:15 - 1:30
Rich Fruit Cake	1	140 - 150	2:15 - 2:30
Christmas Cake	1	130 - 140	3:00 - 4:30
Gingerbread	1	140 - 150	1:15 - 1:30
Meringues	1	90 - 100	2:30 - 3:00
Flapjack	1	170 - 180	0:25 - 0:30
Shortbread	1	140 - 150	0:45 - 1:05

Food	Shelf position	Temp °C	Cooking Time (Total Hours)
Fruit Pies, Crumbles	1	190 - 200	0:40 - 0:50
Milk Puddings	1	140 - 150	1:30 - 2:00
Scones	1	220 - 230	0:08 - 0:12
Choux Pastry	1	180 - 190	0:30 - 0:35
Éclairs / Profiteroles	1	170 - 180	0:20 - 0:30
Flaky Pastry	1	210 - 220	0:25 - 0:40
Mince Pies	1	190 - 200	0:15 - 0:20
Pasta Lasagne etc.	1	170 - 180	0:40 - 0:45
Meat Pies	1	190 - 210	0:25 - 0:35
Quiche, Tarts, Flans	1	180 - 200	0:25 - 0:45
Shepherd's Pie	1	190 - 200	0:30 - 0:40
Soufflés	1	170 - 180	0:20 - 0:30
Fish	1	170 - 190	0:20 - 0:30
Fish Pie	1	190 - 200	0:20 - 0:25
Beef Casserole	1	140 - 160	2:30 - 3:00
Lamb Casserole	1	140 - 160	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	1	180 - 190	1:00 - 1:30
Roast Potatoes	1	180 - 190	1:00 - 1:30
Large Yorkshire Puddings	1	200 - 210	0:25 - 0:40
Individual Yorkshire Puddings	1	200 - 210	0:15 - 0:25
Note: Shelf positions are counted from the bottom of the oven.			

Main oven conventional cooking chart

The temperature and baking times are for guidance only, as these will depend on the consistency of the various ingredients and the number, type and size of baking tray or tins used. It may be necessary to increase or decrease the temperature to suit individual preference and requirements.

For best results, moist recipes (for example pizza, fruit flans etc) should be baked on one level.

To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meal, always preheat the oven first.

Food	Shelf position	Temp °C	Cooking Time (Total Hours)
Biscuits	3	180 - 190	0:10 - 0:20
Bread	3	210 - 220	0:25 - 0:30
Bread rolls/buns	3	210 - 220	0:15 - 0:20
Small / Queen Cake	3	170 - 180	0:18 - 0:25
Sponge	3	170 - 180	0:20 - 0:30
Victoria Sandwich	3	170 - 180	0:18 - 0:25
Madeira Cake	3	160 - 170	1:15 - 1:30
Rich Fruit Cake	3	150 - 160	2:15 - 2:30
Christmas Cake	2	130 - 140	3:00 - 4:30
Gingerbread	3	140 - 150	1:15 - 1:30
Meringues	2	90 - 100	2:30 - 3:00
Flapjack	3	170 - 180	0:25 - 0:30
Shortbread	3	140 - 150	0:45 - 1:05
Fruit Pies, Crumbles	3	190 - 200	0:40 - 0:60
Milk Puddings	3	130 - 140	1:30 - 2:00
Scones	4	220 - 230	0:08 - 0:12
Choux Pastry	3	200 - 220	0:30 - 0:35
Éclairs / Profiteroles	3	170 - 180	0:20 - 0:30
Flaky Pastry	3	210 - 220	0:25 - 0:40
Mince Pies	3	190 - 200	0:15 - 0:20
Pasta Lasagne etc.	3	170 - 180	0:40 - 0:45
Meat Pies	3	190 - 210	0:25 - 0:35
Quiche, Tarts, Flans	3	190 - 200	0:25 - 0:45
Shepherd's Pie	3	190 - 200	0:30 - 0:40
Soufflés	3	170 - 180	0:20 - 0:30
Fish	3	170 - 190	0:20 - 0:30
Fish Pie	3	190 - 200	0:20 - 0:25
Beef Casserole	3	150 - 180	2:30 - 3:00
Lamb Casserole	3	150 - 180	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	3	180 - 190	1:00 - 1:30
Roast Potatoes	4	180 - 190	1:00 - 1:30

Food	Shelf position	Temp °C	Cooking Time (Total Hours)
Large Yorkshire Puddings	4	210 - 220	0:25 - 0:40
Individual Yorkshire Puddings	4	200 - 210	0:15 - 0:25

Note: Shelf positions are counted from the bottom of the oven.

Main oven fan cooking chart

The temperature and baking times are for guidance only, as these will depend on the consistency of the various ingredients and the number, type and size of baking tray or tins used. It may be necessary to increase or decrease the temperature to suit individual preference and requirements.

For best results, moist recipes (for example pizza, fruit flans etc) should be baked on one level.

To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meal, always preheat the oven first.

Food	Shelf position	Temp °C	Cooking Time (Total Hours)
Biscuits	3	180 - 190	0:10 - 0:20
Bread	3	200 - 220	0:25 - 0:30
Bread rolls/buns	3	200 - 220	0:15 - 0:20
Small / Queen Cake	3	160 - 170	0:18 - 0:25
Sponge	3	160 - 170	0:20 - 0:30
Victoria Sandwich	3	160 - 170	0:18 - 0:25
Madeira Cake	3	140 - 150	1:15 - 1:30
Rich Fruit Cake	3	130 - 140	2:15 - 2:30
Christmas Cake	2	130 - 140	3:00 - 4:30
Gingerbread	3	140 - 150	1:15 - 1:30
Meringues	2	80 - 100	2:30 - 3:00
Flapjack	3	170 - 180	0:25 - 0:30
Shortbread	3	130 - 140	0:45 - 1:05
Fruit Pies, Crumbles	3	190 - 200	0:40 - 0:60
Milk Puddings	3	130 - 140	1:30 - 2:00
Scones	4	210 - 220	0:08 - 0:12
Choux Pastry	3	190 - 200	0:30 - 0:35

Food	Shelf position	Temp °C	Cooking Time (Total Hours)
Éclairs / Profiteroles	3	170 - 180	0:20 - 0:30
Flaky Pastry	3	210 - 220	0:25 - 0:40
Mince Pies	3	190 - 200	0:15 - 0:20
Pasta Lasagne etc.	3	190 - 200	0:40 - 0:45
Meat Pies	3	190 - 210	0:25 - 0:35
Quiche, Tarts, Flans	3	170 - 180	0:25 - 0:45
Shepherd's Pie	3	190 - 200	0:30 - 0:40
Soufflés	3	170 - 180	0:20 - 0:30
Fish	3	170 - 190	0:20 - 0:30
Fish Pie	3	190 - 200	0:20 - 0:25
Beef Casserole	3	140 - 160	2:30 - 3:00
Lamb Casserole	3	140 - 160	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	3	180 - 190	1:00 - 1:30
Roast Potatoes	4	180 - 190	1:00 - 1:30
Large Yorkshire Puddings	4	210 - 220	0:25 - 0:40
Individual Yorkshire Puddings	4	200 - 210	0:15 - 0:25
Note: Shelf positions are counted from the bottom of the oven.			
Note: Fan oven shelf positions are not critical but ensure that they are evenly spaced when more than one is used.			

Roasting chart

Meat	Temp °C	Cooking time
Beef/ Beef boned	160 - 180	20-35 minutes per 500g (1lb) and 20-35 minutes over
Mutton/Lamb	160 - 180	25-35 minutes per 500g (1lb) and 25-35 minutes over
Pork/Veal/Ham	160 - 180	30-40 minutes per 500g (1lb)
Chicken	160 - 180	15-20 minutes per 500g (1lb) and 20 minutes over

Meat	Temp °C	Cooking time
Turkey/Goose	160 - 180	15-20 minutes per 500g (1lb) up to 3500g (7lb) then 10 minutes per 500g (1lb) over 3500g (7lb)
Duck	160 - 180	25-35 minutes per 500g (1lb) and 25-30 minutes over
Pheasant	160 - 180	35-40 minutes per 500g (1lb) and 35-40 minutes over
Rabbit	160 - 180	20 minutes per 500g (1lb) and 20 minutes over

INTERNAL TEMPERATURES –

Rare: 50 - 60°C; Medium: 60 - 70°C; Well done: 70 - 80°C

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 - 30 min. cooking time.

Hints and tips

Hints and tips when using the grill

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air and to lift the food out of the fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food.
- Position the food close to the element for faster cooking and further away for gentler cooking.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread, use the shelf in the top position with the grid in the 'high' position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When using the centre section grill, ensure food is placed centrally on the grilling grid directly beneath the grill element.

Hints and tips when turbo grilling

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.
- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.
- The food should be turned over during cooking as required.
- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- A temperature range of 140°C - 220°C is suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If Turbo grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

Hints and tips when using the top oven

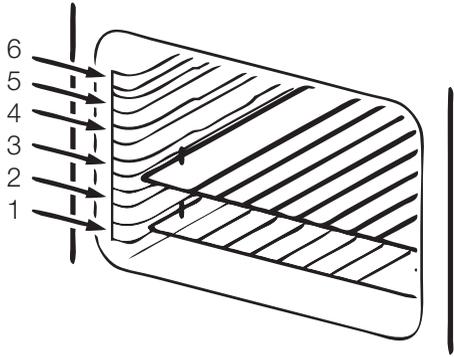
- Arrange the shelves in the required positions before switching the oven ON. Shelf positions are counted from the bottom upwards.

- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Because of the smaller cooking space and lower temperatures, shorter cooking times are sometimes required. Be guided by the recommendations given in the cooking chart.
- For economy leave the door open for the shortest possible time, particularly when placing food into a preheated oven.

Hints and tips when using main oven conventional cooking

- Single level cooking gives best results. If you require more than one level of cooking use the main fan oven.
- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning raise, the shelf position.

- There should always be at least 2.5cm (1”) between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray or dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used will affect the degree of base browning. Enamelware, dark, heavy or non stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Do not place baking trays directly on the oven base as damage will occur
- For economy leave the door open for the shortest possible time, particularly when placing food into a preheated oven.



- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

Hints and tips when using fan cooking

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.

Hints and tips when using pizza

- Single level cooking using the middle shelf position gives best results.
- Ensure that food is placed centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperatures given on any packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

Hints and tips when defrosting

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the

defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.

- A 1kg/2.25lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- Joints of meat up to 2kg/4.5lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- Do not leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.

Something not working

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Problem	Possible solution
The grill, ovens and timer do not work.	Check that the appliance has been wired in to the appliance supply and is switched on at the wall.
	Check that the main appliance fuse is working.
	If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally.

Problem	Possible solution
The grill and top oven work but the main oven does not.	Check that the time of day has been set on the clock. Check that the oven is set for manual cooking.
The grill does not work or cuts out after being used for a long period of time.	Ensure the cooling fan is running, after a while, when the grill is on. If the cooling fan fails, the grill will not operate correctly. Contact your local service force centre.
	Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal
The timer does not work.	Check that the instructions for the operation of the timer are being closely followed.
The indicator neons are not working correctly.	Check that you have selected only the function you require. Ensure all other controls are in the off position.
The oven is not cooking evenly.	Check that the appliance is correctly installed and is level.
	Check that the recommended temperatures and shelf positions are being used.
The oven light fails to illuminate.	The oven light bulb may need replacing.
	If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins.
The oven fan is noisy.	Check that the oven is level.
	Check that the shelves and bakeware are not vibrating in contact with the oven back panel.
The oven temperature is too high or too low.	Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.

Maintenance and cleaning



Warning! Before cleaning always allow the appliance to cool down before switching off at the electricity supply.

Cleaning materials

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should not be used as they may dull the surface finishes. Harsh abrasive and scourers should also be avoided.

Cleaning the outside of the appliance

Do not use abrasive cleaning materials e.g. abrasive cream cleaners, wire wool pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, control knobs, handles, doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking, finish with a soft cloth.

Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish. Any spillage on the stainless steel finish must be wiped off immediately.

Removing and replacing the wirework runners

1. Remove all shelves and furniture from the oven.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the oven.
3. Unhook the runner at the top and remove from the cavity.
4. To replace the runners, hook the wirework side runner into the cavity, slide back and press into place.



Warning! Ensure the wirework runners are firmly in position before replacing the oven shelves.

Cleaning the shelves, wire-work runners and grill/oven furniture

All removable parts, except the grill pan handle can be washed in the dishwasher. The grill pan, grill pan grid, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

Cleaning inside the grill and oven compartments

The sides and back of the grill/second oven and main oven compartments are coated with a special Stayclean coating. They should not be cleaned manually.

The vitreous enamel main oven base and grill compartment base can be cleaned using normal oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.



Warning! Aerosol cleaners must not come into contact with elements, the door seal, or any painted finishes as this may cause damage.



Warning! Aerosol cleaners must not be used on Stay-clean surfaces.

- To carry out the cleaning cycle, remove the oven shelves and set the oven to CAtA which is the cleaning setting.
- Press the Function selector until the required setting is illuminated.
- The display will show CAtA and the heat indicator will scroll until the required temperature is reached.

- The operating time automatically sets to 1 hour and the cook time indicator illuminates.
- When the cleaning cycle has finished a warning will sound. Press any button to stop the sound.
- It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stay-clean finish.
- Slight discolouration and polishing of the Stay-clean surfaces may occur in time. This does not affect the Stayclean properties in any way.
- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and staining of the cavity.
- It is not necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required.

Cleaning the door(s)



Warning! Under no circumstances should the door assembly be detached from the product for cleaning.



Warning! To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Soap impregnated pads unsuitable for non-stick saucepans
- Abrasive cleaning pads, scourers and steel wool pads.
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Cleaning between the outer and inner door glass

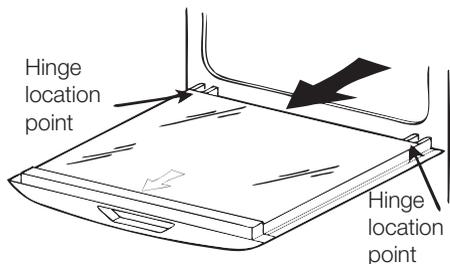
The inner door glass is removable for cleaning. Clean the outer and inner glass using hot soapy water or hob cleaner may be used. Do not use hob cleaner on the Stainless Steel or painted finishes.

Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

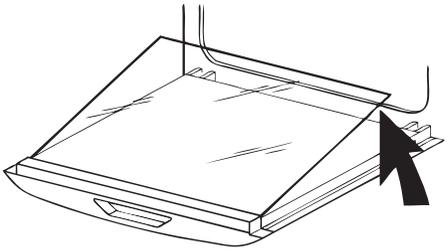
To remove the Inner glass

Open the oven door to gain access to the top of the oven door.

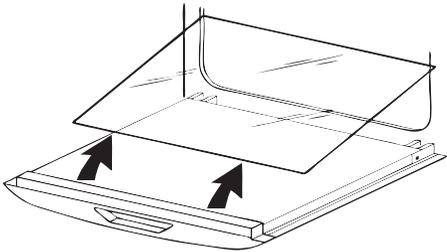
- Firmly grasp the rear edge of the inner glass panel with both hands.
- Push the glass panel towards you until it clears the hinge location points at the rear.



- With one hand, carefully lift the glass panel to disengage it from the location points under the handle.



- With your other hand, hold the outer door to ensure it does not spring shut on removing the inner panel.



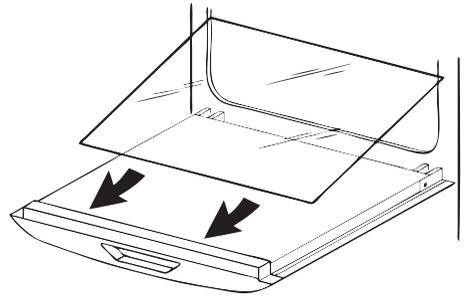
- Close the oven door.



Warning! If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local service force centre who will be pleased to advise further.

To replace the inner door glass

Holding the glass panel in your right hand fully open the oven door with your left. Gently ease and push the glass into the location points under the handle before lowering and sliding the glass into position under the hinge location points at the rear.



Ensure the glass is properly located and the text 'Top' is facing towards you and at the top edge of the door.



Warning! Do not attempt to use the oven without the glass being in place.

Replacing an oven light bulb (main oven)

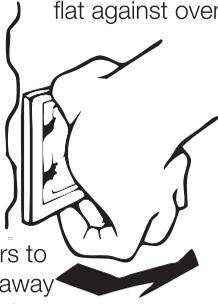
The type of bulb required is a 300°C 25 watt small Edison Screw.



Warning! Disconnect the appliance from the electricity supply before replacing the bulb.

1. Make sure the appliance is cool before replacing the bulb.
2. Open the oven door and remove the shelves and wirework runners.
3. Pull the glass bulb cover towards you and then pull it off. If necessary, use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Refit the wirework runners and replace the shelves.
7. Restore the electricity supply and reset the time of day.

Place palm at top of lens
flat against oven side



Use fingers to
lever lens away
from housing

Replacing an oven light bulb (top oven)

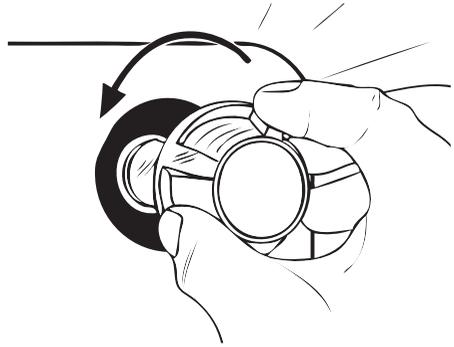
The type of bulb required is a 300°C 25 watt small Edison Screw.



Warning! Disconnect the appliance from the electricity supply before replacing the bulb.

1. Make sure the appliance is cool before replacing the bulb.

2. Open the door and remove the shelves and wirework runners.
3. Remove the glass cover by turning it to the left.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Refit the wirework runners and replace the shelves.
7. Restore the electricity supply and reset the time of day.



Environmental information

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for

the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Repairs - after sales service

If your oven is not performing satisfactorily; consult the fault finding guides within this instruction book (Something not working). If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact our extended warranty administrators on

0870 010 7887

They will give you details for your local Service Force Centre.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working". When you contact your local Service Force Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of fault
4. The purchase date as found on your receipt
5. The model and serial number of the appliance (found on the rating plate) So that you always have these numbers at hand, we recommend you to make a note of them here:

- Mod.....
- P.N.C.....
- S.N.....

Your oven is covered by a 3 year parts and labour guarantee (see separate details given at point of sale).

Please retain your purchase receipt safely for the service engineer to verify the purchase details.

Spare parts

This oven should be serviced by any authorised service engineer; and only genuine spare parts should be used.

Under no circumstances should you attempt to repair the oven yourself.

Repairs carried out by inexperienced persons may cause injury or serious malfunctioning.

Contact our extended warranty administrators on

0870 010 7887

who will give you details for your Service Force repair agent.

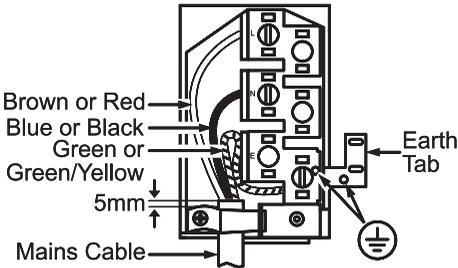
Always insist on genuine spare parts.

Installation



Warning!

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- Do not remove the screws from the earth tab extending from the oven mains terminal block.



- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- Do not alter the electrical circuitry of this appliance.

- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However, a minor modification to the cabinet will be required to reduce the aperture size down to 560-565mm, to allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The appliance socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.



Warning! Do not lift the appliance by the handles.

Important! House circuit

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

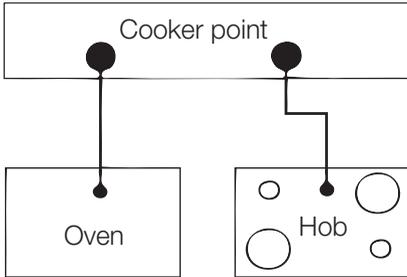
Choice of electrical connection

- The appliance should be operated using at least 6mm² twin core and earth PVC insulated multilayer cable. Please choose from the most appropriate after reading the different methods:-

Things to note

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown.

- By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles) and protected with a fuse or miniature circuit breaker at your mains fuse box.
- If you wish to connect an oven and a hob to a cooker point you can. Oven and hob units should be separately connected to a cooker point.



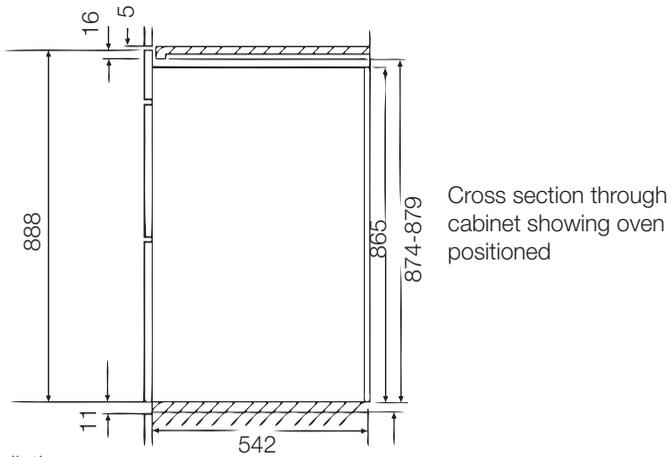
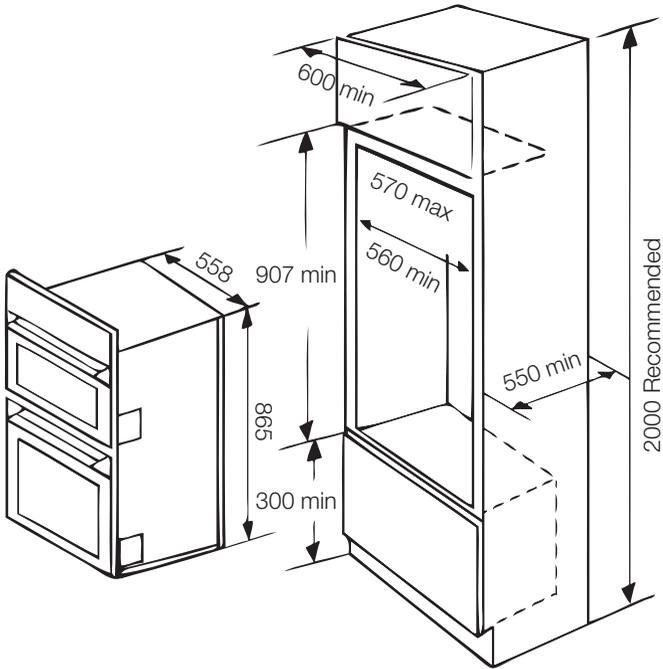
Important! It is good practice to

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

Preparing cabinet for fitting of oven

- Make sure that the cabinet is the correct size for the appliance to be fitted.
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is securely fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance, and any corresponding door / panel underneath.

Recommended cabinet dimensions (in millimetres)



Built in installation

How to finish unpacking

- Place packed appliance next to the space in which it will be installed.
- Remove the appliance packing except for bottom tray, which should be left in position until the appliance is ready to be fitted into its cabinet.

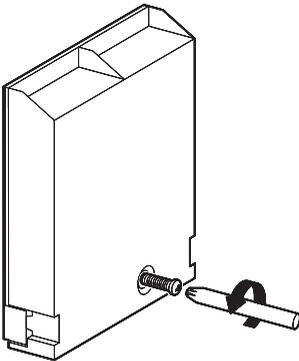
Important! It is imperative that the appliance is left in the base to protect both the appliance and the floor.

- Ensure the user is given these operating instructions.

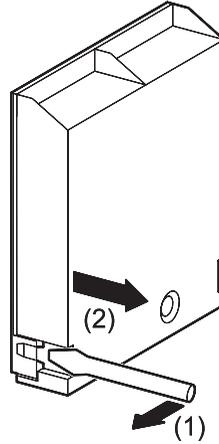
 **Warning!** Important : Switch off at the mains, miniature circuit breaker and if appropriate, remove fuse before commencing any electrical work.

To remove cover of mains terminal

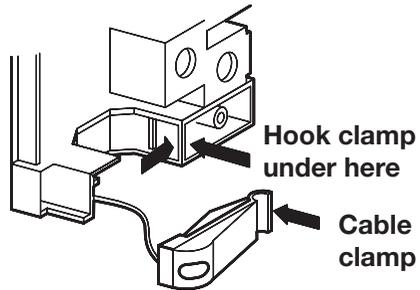
- From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.
- First remove retaining screw with pozidrive screwdriver.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side.



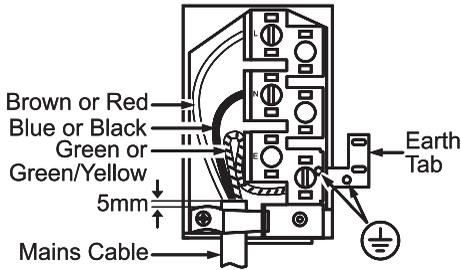
- Lift cover and remove screw from cable clamp.



Connecting to the mains terminal

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

- We recommend you use a new length of 6mm² twin core and earthed cable to ensure your safety.
- Make connection as shown by proceeding as follows :-



Connecting to a hob or cooker point

Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.



Warning! Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

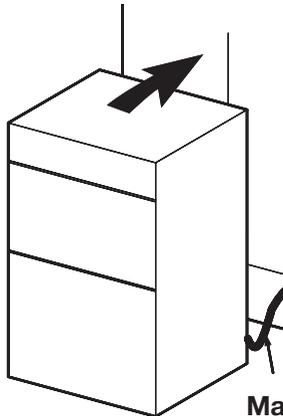
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wire strippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taut but not so slack as to cause any fouling. See diagram.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

Fitting into the cabinet



Warning! IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to recommended cabinet dimensions diagram if greater than 565mm.
- Position the appliance in front of the cabinet. Mains cable



Mains cable

Checking electrical connections

Correct electrical connection can be confirmed when switching on the appliance as the timer will be flashing.

Important! House circuit Earth leakage and continuity tests must be carried out before the appliance is connected to the mains

- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.

- To place the appliance into the cabinet follow the procedure:

Important! Two people will be required to carry out the lifting procedure.

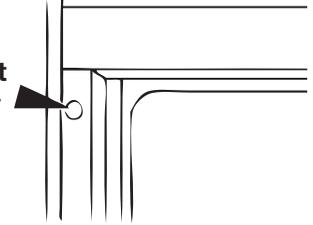


Warning! Warning: Do not attempt to lift this appliance by the handle(s).

- Each person should squat either side of the appliance.
- Tilt the appliance so that your hands can support the underside of the appliance.
- Keeping your back straight, raise the appliance to the correct height by straightening at the knees.
- Rest the rear underside of the appliance on the cabinet floor while your hands support the front.
- The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.

- Ensure the appliance is central and level.
- Do not remove spacers fitted behind fixing holes.
- When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims. It is advisable to turn each screw alternatively to avoid damaging the trims. Fixing point for stability screws

Fixing point for stability screws



- Switch on the appliance then refer to the operating instructions.

Technical data

Voltage:	230-240 Volts, AC 50Hz
Wattage:	5.9 - 6.4 kW
Height:	900mm
Width:	600mm
Depth: (excluding handles and knobs)	600mm
Weight	55kg



This appliance complies with:
European Council Directive 73/23/
EEC

EMC Directive 89/336/EEC CE
Marking Directive 93/68/EEC
Energy Label Directive 2002/40/EC

John Lewis Partnership

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