



# **Built - In Electric Double Oven And Grill**

**DOV317 and DOV317 IX**

**Installation And Users Book**

**IDENTIFICATION OF MODELS**

**DOV 317 - Brown (code 15858)**

**DOV 317 - White (code 15859)**

**DOV 317 IX- Stainless Steel (code 17085)**

***Data badge is located centrally below the main oven***

# ...Contents...

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⇒ General Data . . . . .	2
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## Installation

⇒ General . . . . .	3
⇒ Step 1 - <i>Prepare cabinet</i> . . . . .	4
⇒ Step 2 - <i>Prepare cabinet for electrical supply</i> . . . . .	5
⇒ Step 3 - <i>Removal of oven &amp; grill doors</i> . . . . .	5
⇒ Step 4 - <i>Connect to electrical supply</i> . . . . .	6
⇒ Step 5 - <i>Secure to cabinet</i> . . . . .	6
⇒ Step 6 - <i>Before using</i> . . . . .	7
⇒ Step 7 - <i>Testing user functions</i> . . . . .	7

## Using

⇒ Get to know your cooker . . . . .	8
⇒ Get to know the controls . . . . .	9
⇒ Know your controls <i>Top Oven/Grill</i> . . . . .	10
⇒ Know your controls <i>Fan Oven</i> . . . . .	11
⇒ Know your controls <i>Programmer</i> . . . . .	12
⇒ Using your programmer . . . . .	13 - 14
⇒ Using your grill . . . . .	15
⇒ Grilling chart . . . . .	16
⇒ Using your top oven . . . . .	17
⇒ Top oven cooking chart . . . . .	18
⇒ Using your fan oven . . . . .	19
⇒ Fan oven cooking chart . . . . .	20
⇒ Fan oven cooking guide . . . . .	21 - 22
⇒ Cleaning . . . . .	23 - 24
⇒ General . . . . .	25

## ...General Data...



### Cabinet Dimensions

The Built-in Oven and Grill Unit is designed to fit into cabinets with internal dimensions of: **Depth** - 550mm      **Height** - 883mm minimum      **Width** - 560-575mm.  
The minimum depth of the shelf on which the appliance stands should be 500mm.



### Appliance Dimensions

**Height**                      *889 mm*  
**Width**                        *595 mm*  
**Depth**                        *550 mm*



### Grill

**Power Rating**            *Inner element x 1.00 kW*  
                                    *Outer element x 1.20kW*



### Top Oven

**Power Rating**            *1 x 1.8kW*  
**Oven Lamp**                *25 watt 230 volt S.A.E.S. (300°C rated)*



### Oven

**Power Rating**            *2.5kW*  
**Fan motor**                *46 watts*  
**Programmer**              *6 push button type*  
**Oven Lamp**                *25 watt 230 volt S.A.E.S. (300°C rated)*



### Cooling fan

*Tangential type - 15 watts*



### Total power

*Total operating power consumption*  
*4.8kW*



### Mains supply

**Voltage**                    *220-240 volts at 50Hz*

Protection against overheating of surrounding surfaces

This appliance is of type "x"

**WARNING - "THIS APPLIANCE MUST BE EARTHED"**

## ...Installation - General...

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### The installer

The appliance must be installed by a qualified electrician with all electrical and installation requirements made in accordance with the latest edition of the I.E.E. Regulations.

***Warning - Do Not Attempt To Lift This Appliance By Using The Door Handles***

This appliance conforms to EMC directive 89/336/EEC.

The oven must be connected to the electricity supply via a minimum of a 6.0mm twin & earth cable to a 30 amp double pole control switch which has a minimum of 3mm contact to contact gap. The switch must be located on or recessed in the wall adjacent to the oven housing cabinet.

When an electric hob is to be fitted adjacent to the Ariston DOV 317 then a 45 amp double pole cooker control switch may be used to feed both appliances via separate cables.

***IMPORTANT - THIS APPLIANCE MUST BE EARTHED***



### Position

## Location

Careful thought should be given to the location of the appliance; make sure the cooker is adjacent to work surfaces, and avoid locating:-

- in a main "traffic path" of the kitchen or home.
- where open oven doors will obstruct or create an awkward working situation.
- in a draughty location which may cause a poor air circulation around the cooker.

It is also necessary to consider the fact that when using the cooker some parts are going to get warm or even hot.

The panels of adjacent furniture should be made of heat proof material and in the case of veneered furniture units, the glue used should resist temperatures of up to 90°C.

If your cooker is near a window, make sure that there are no long curtains or drapes which could blow over the cooker and catch fire.

Failure to install the appliance correctly could invalidate the warranty, liability claims and could lead to prosecution.

***This appliance is only intended for domestic cooking of foods in a domestic environment and should not be used for any other purpose.***

# ...Installation - Steps...

## STEP 1

## PREPARE CABINET

- With the cabinet in its intended position, check the appliance base support shelf is level, the cabinet sides are vertical and that the cabinet is firmly secured to the rear wall.
- Small inaccuracies in the cabinet can be dealt with by applying suitable shims, providing that the dimensions shown in *figure 1* are maintained. If the cabinet is such that the appliance can not be installed level it must be rectified before proceeding with the installation.
- Remove all packaging from the appliance.
- *Figure 2* shows the critical appliance dimensions for fixing into the cabinet.
- *Note* - Any projections within the cabinet must not encroach into an area between 0 and 883mm above the appliance base support shelf and 0 to 170mm from the front edge of the cabinet on either side (see *figure 3*)

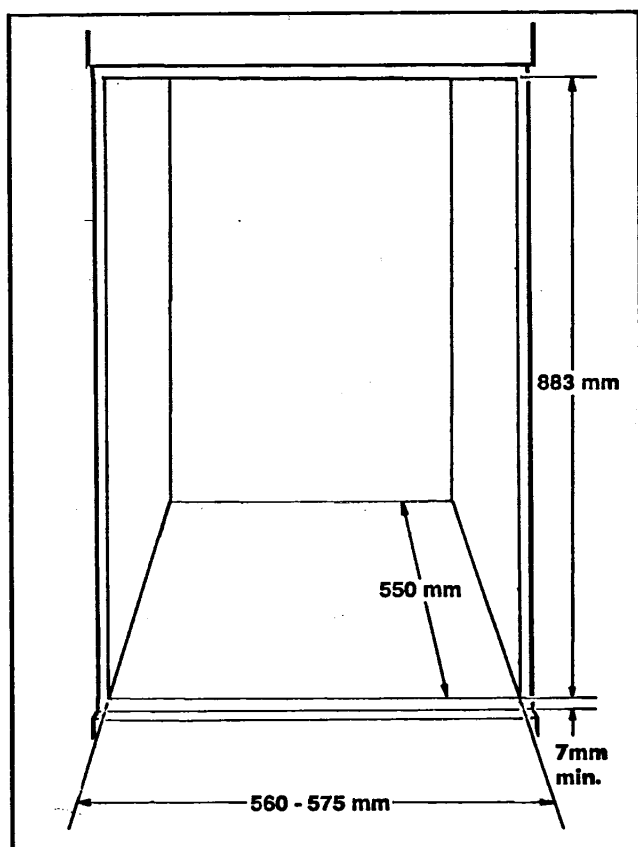


Figure 1 cabinet and fixing dimensions

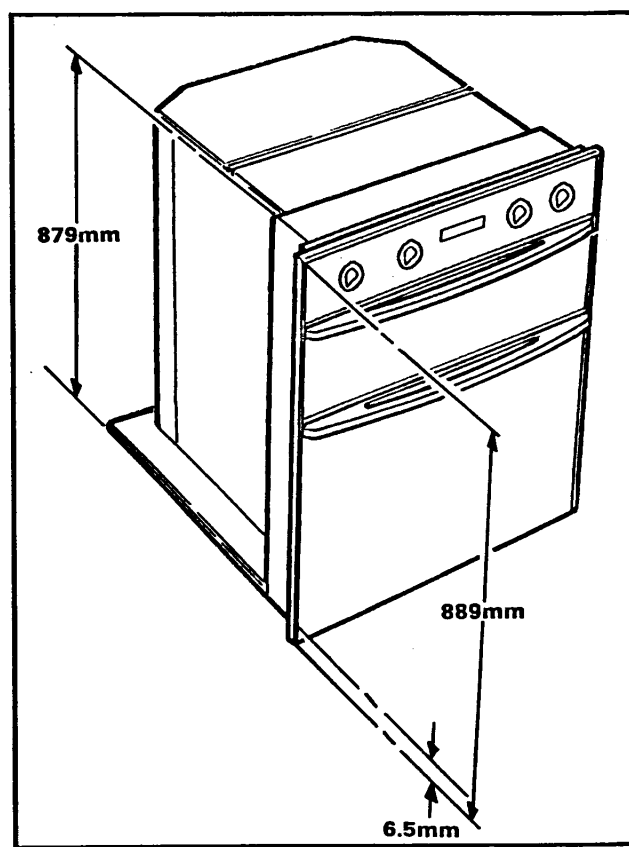


Figure 2 appliance dimensions

## ...Installation - Steps...

### STEP 2 PREPARE CABINET FOR ELECTRICAL SUPPLY

- The electrical supply cable should enter the cabinet at a height of approx. 120mm from the base shelf (see *figure 3*) and as close to the left hand side wall of cabinet as possible.
- A metre "tail" from the back of the cabinet is sufficient to allow connection and any withdrawal.
- **Note** - If too much cable is used, then problems may occur when pushing the appliance into the housing.

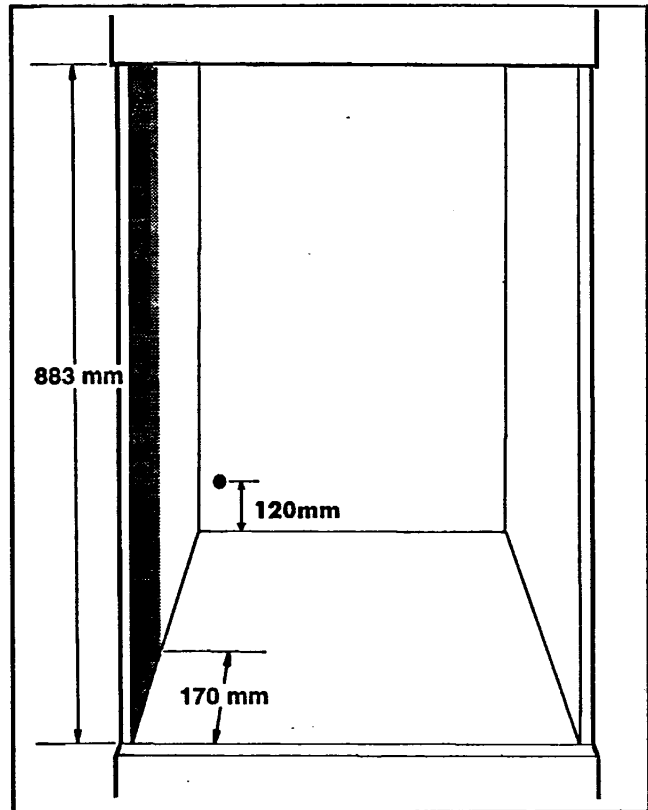


Figure 3 no projections & cable position

### STEP 3 REMOVAL OF OVEN AND GRILL DOORS.

- Open each door fully, turn both hinge locking discs clockwise to the locked position as shown in *figure 4*, and slide out the inner glass.
- Grasp the door adjacent to the hinges and pull upwards and forwards to remove.

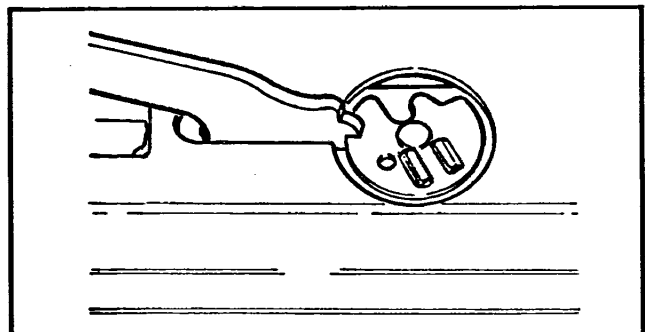


Figure 4 locked position of hinges

# ...Installation - Steps...

## STEP 4

## CONNECT TO ELECTRICAL SUPPLY

- Remove screw securing the cable clamp and lift up clamp
  - From the arrowed positions shown in *figure 5*, prise open the cover using a flat bladed screwdriver
  - Feed the cable through the cable clamp and make the connection to the terminal block.
- Note** - ensure the correct connection of the cable as shown in *figure 6*.
- Refit the terminal block cover and secure the mains cable securely with the cable clamp.

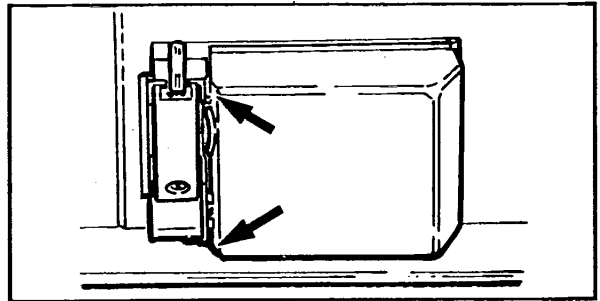


Figure 5 opening terminal block cover

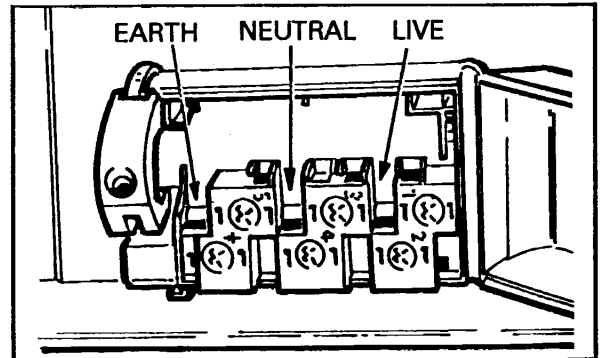


Figure 6 electrical connections

## STEP 5 SECURE TO CABINET

- Raise appliance onto the cabinet base and slide into position making sure the cable does not become trapped or kinked.
- Using four chipboard screws (not supplied) secure the appliance to the side edges of the cabinet (positions arrowed in *figure 7*).
- **Note** - If the cabinet is not made of a high quality material then use the four cabinet fixing plates provided to secure the appliance to the cabinet.
- Replace the oven and grill doors by reversing the removal order, and turn locking disc anti-clockwise to the normal position as shown in *figure 8*. Replace oven door inner glass making sure text **THIS SURFACE MUST BE NEAREST FACE TO THE OVEN** is legible.

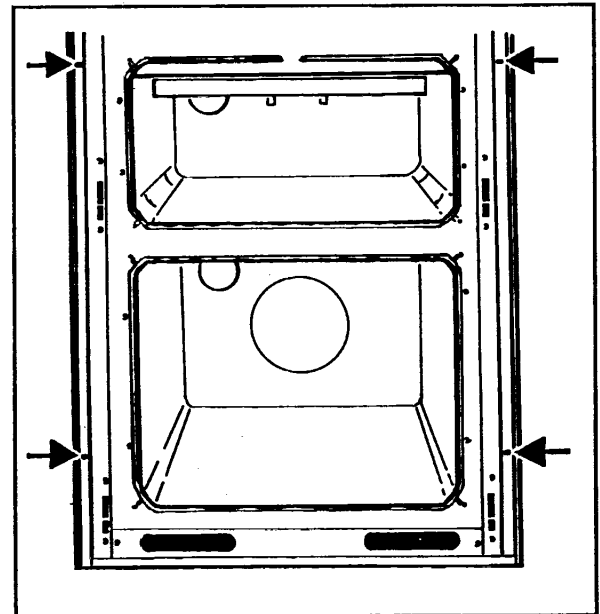


Figure 7 location of securing holes

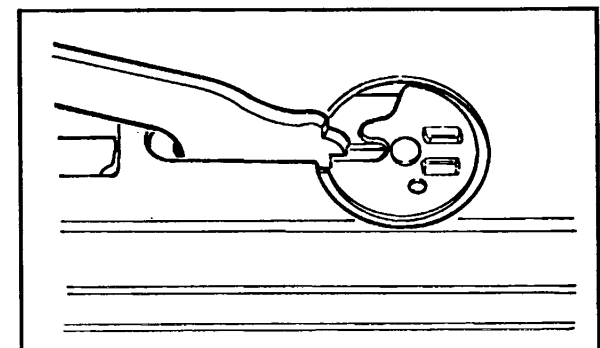


Figure 8 hinge normal unlocked position



# ...Installation - Steps...

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## STEP 6

## ***BEFORE USING***

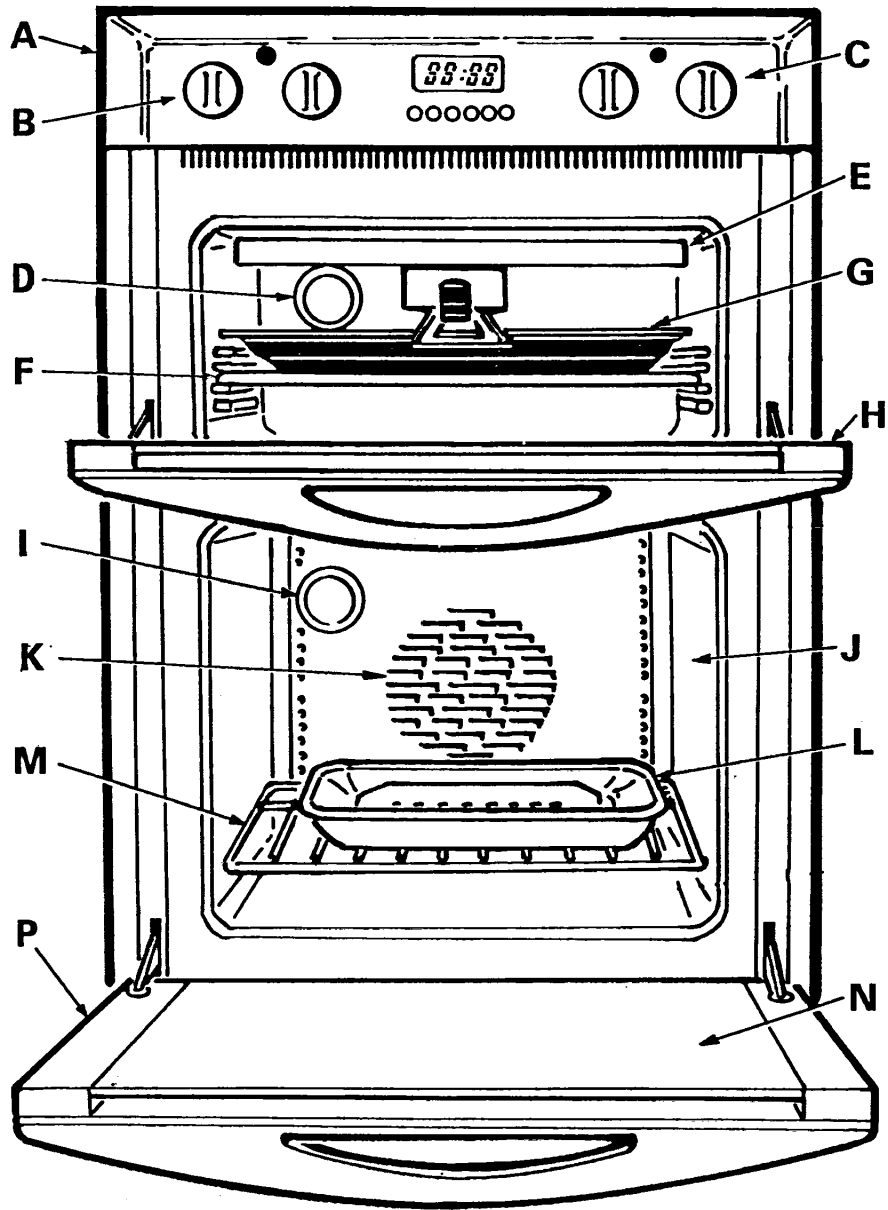
- Before using for the first time after installation. Remove any cardboard packaging from inside the oven and grill chambers and remove any protective film that may be on the panels, trims or oven furniture.
- It is recommended to run the oven and grill for half an hour (refer to the relevant page for operation of each function) to burn off the newness of the elements.  
**Note** - this may produce an unpleasant odour - this is normal.

## STEP 7

## ***TESTING USER FUNCTIONS***

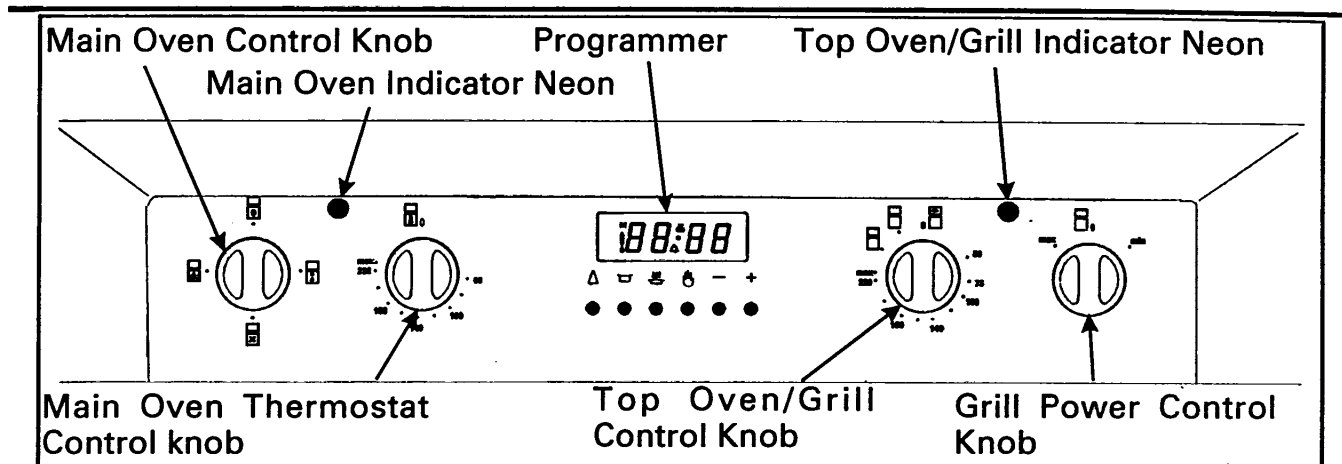
- Turn on the electricity supply to the appliance.
- Set the time of day on programmer. Make sure that the programmer is set to the "MANUAL" position - refer to Using Your Programmer on page 12.
- Turn the main oven control knob **clockwise** to its first position (defrost symbol). Check that the oven interior lamp is lit and the main oven fan is running.
- Turn the main oven control knob **clockwise** to its second position (fan symbol). Open the oven door and turn the thermostat control knob to approx. 200°C.
- Close the oven door. Check that the fan is operating. Check that the "oven temperature" neon is now lit. Check that the "oven temperature" neon goes out when the temperature required is reached.
- Turn the main oven control knob **clockwise** to its third position (oven lamp symbol). Check that the oven interior lamp is lit and the fan is stationary.
- Open the grill compartment door and turn the grill/top oven control knob **clockwise** to 100°C. Check that the "top oven" neon is lit and top oven light comes on. Close grill compartment door. Check that the "top oven" neon goes out when the temperature required is reached.
- Open grill compartment door. Turn the grill/top oven control knob **clockwise** through the top oven mode to the grill inner heat mode. Turn the grill power control knob to min. Check that the "grill on" neon is lit. Check that only one element is functioning. Check that the power control is working correctly.
- Turn the grill/top oven knob **clockwise** only to the full grill mode position. Check that the "grill on" neon is lit. Check that both elements are functioning.
- Turn the grill/top oven knob **anti clockwise** only to the "off" position.  
**Note** - The top oven/grill control knob can only be turned "on" in a clockwise direction and "off" in an anticlockwise direction - to do otherwise could result in damage to either the switch or control knob.

## *...Get to Know Your Cooker...*



<b>A</b>	<b>Control Panel</b>	<b>I</b>	<b>Main Oven Light</b>
<b>B</b>	<b>Main Oven Controls</b>	<b>J</b>	<b>Main oven shelf runners</b>
<b>C</b>	<b>Grill/Top Oven Controls</b>	<b>K</b>	<b>Main Oven Fan</b>
<b>D</b>	<b>Grill/Top Oven Light</b>	<b>L</b>	<b>Meat Tin &amp; Brander</b>
<b>E</b>	<b>Grill Element</b>	<b>M</b>	<b>Two Oven Shelves</b>
<b>F</b>	<b>Grill/Top Oven Shelf</b>	<b>N</b>	<b>Removable Inner Door Glass</b>
<b>G</b>	<b>Grill Pan &amp; Brander</b>	<b>P</b>	<b>Main Oven Door</b>
<b>H</b>	<b>Grill/Top Oven Door</b>		

## ...Know Your Controls...



### MAIN OVEN CONTROL KNOB FUNCTIONS



**"OFF" POSITION** - When selected the main oven will be off except for the main oven clock display.



**"DEFROST" POSITION** - When selected the oven light and fan *only* will operate without the addition of heat and can therefore be used to speed up the rate of defrosting.



**"FAN OVEN" POSITION** - When selected the light, fan and main oven element will operate & circulate heat around the main oven. This position will also allow the main oven thermostat control knob to operate.



**"LIGHT ONLY" POSITION** - When selected the main oven light *only* is turned on. The main oven fan and element will not operate.

### MAIN OVEN THERMOSTAT CONTROL KNOB



This control can *only* be used in conjunction with the main oven fan setting and allows the selection of the required temperature between 60°C and 220°C.

### TOP OVEN/GRILL CONTROL KNOB FUNCTIONS



**"TOP OVEN" POSITION** - When selected the light comes on and the oven cavity is conventionally heated using both top and bottom elements. Temperatures can be selected between 60°C and 220°C.



**"INNER GRILL" POSITION** - When Selected the inner grill element *only* is heated.



**"FULL GRILL" POSITION** - When selected both the grill elements are heated allowing the full grilling area.

### GRILL POWER CONTROL KNOB



This control can *only* be used in conjunction with the Inner grill or Full grill settings allowing the selection of the required power settings.

# *...Know Your Controls - Top Oven/Grill...*

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## *Top oven/grill control knob*



### *Top Oven/Grill cavity lamp*

- As soon as the Top oven/ Grill control knob is turned from its **"Off"** position marked **I** the cavity lamp will come on and a cooling fan will blow air below the control panel. Both of these functions will stay on until the marker on the control knob is back in the top centre position.

### *Top Oven*

- Simply turn the top oven/grill control knob **clockwise** to the oven temperature required - from 60° C to 230° C.
- The top oven light will come on and the temperature indicator neon will light as soon as the control knob has been turned past its lowest temperature setting and will remain on until the temperature inside the oven has reached the selected temperature. Once the oven is up to temperature, the indicator neon will keep turning on and off, this is normal, and shows that the thermostat is working correctly by switching the element on and off to maintain the selected temperature.
- **To turn off** from any position, rotate the control knob in an **anticlockwise** direction until the marker on the control knob is in the top centre position marked **I**.
- **Note** - The top oven/grill control knob can be **turned "on" in a clockwise direction only** - to do otherwise could result in damage to either the switch or control knob.

### *Grill*

- The grill can be used in a number of modes depending on the dish you are grilling.
- Simply turn the control knob in a **clockwise** direction through the top oven mode to the desired grill mode (full  or inner .
- The grill modes are fixed positions therefore the control knob must be positioned along side the relevant symbol where a click or fixed position is felt.
- The modes are as follows:
- **Full grill** - in this mode both grill elements are used.
- **Inner grill** - in this mode the inner grill element only is used.
- As soon as a grill mode has been selected, the grill indicator neon will light and the required power can then be selected by using the grill power control knob.
- **To turn off** from any position, rotate the control knob **anticlockwise** until the marker on the control knob is in the top centre position marked **I**.
- It is important to remember after grilling to turn both grill controls to their respective **"off"** positions.


## *...Know Your Controls - Fan Oven...*

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### *Fan oven control*

#### *Oven Cavity Lamp*


- As soon as the main oven control knob is turned from its *"Off"* position the oven cavity lamp will come on and a cooling fan will blow air below the control panel. Both of these functions will stay on until the marker on the control knob is in the top centre position marked .

#### *To Operate Fan Oven*

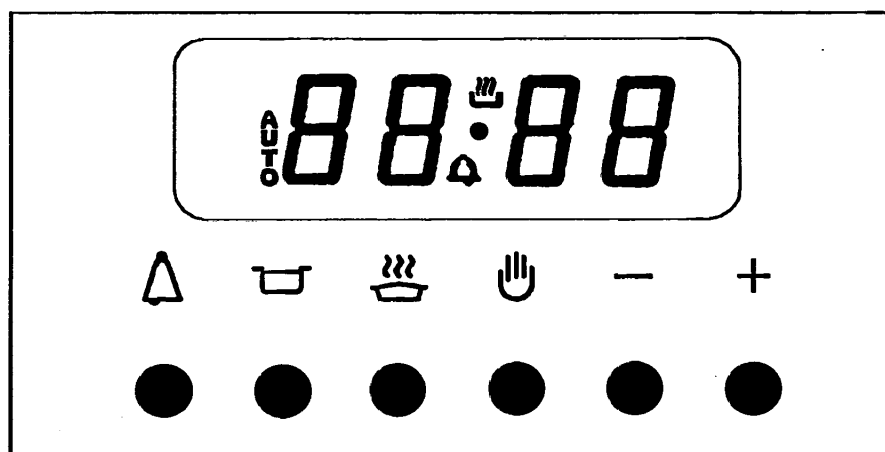
- Simply turn the main oven control knob clockwise to the main fan oven position  and then select the temperature required by using the main oven thermostat control knob .







The fan oven temperature indicator neon will light as soon as the temperature selector control knob has been turned past its lowest temperature setting (60°C) and will remain on until the temperature inside the oven has reached the selected temperature. Once the oven is up to temperature, the indicator neon will keep turning on and off, this is normal, and shows the thermostat is switching the element on and off to maintain the selected temperature.

#### *To turn Off*

- Rotate the main oven control knob in either direction until the marker on the control knob is in the top centre position  and then rotate the thermostat control knob until the marker is in the *"off"* position.





## ...Know Your Controls - Programmer...




- ➔ Button  *minute minder*
- ➔ Button  *duration of auto cooktime*
- ➔ Button  *end of auto cooktime*
- ➔ Button  *switch from auto to manual*
- ➔ Button  *display down*
- ➔ Button  *display up*

This programmer operates in the 24 hour mode - for example 1pm is set as 13.00.

The programmer will only control the main oven, the grill and top oven are not affected and cannot be controlled by the programmer.





When either the  or  button is pressed, adjustment of that function time on the display can be made using the  or  buttons. If no adjustment has been made within five seconds the display reverts back to the time of day and no more adjustment can be made without re-selecting the function.


If when setting any of the required programmer functions you should "overshoot" the required display setting, press the  button to decrease the displayed time.

### Setting Time of Day

- ☛ **Switch on the electricity supply.**

☛ The programmer will flash **0.00 AUTO**.








- ☛ **Simultaneously press and hold in the buttons marked  & , then press and hold in the  or  buttons to set the time of day.**

☛ Release the buttons and the time is now set and the  symbol is illuminated in the centre of the display to indicate that the programmer is in the manual mode.






## ...Using Your Programmer...

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### Auto Cooking

- ☞ **Press button  and then press and hold in the **+** button.**
  - ↳ Set the length of cooking time required, this will be displayed in hours and minutes.
- ☞ **Press button  and then within 5 seconds press and hold in the **+** button.**
  - ↳ This will set the end time of cooking.
  - ↳ When the **+** button is released the current time of day and the **AUTO** symbol will be displayed.
- ☞ **Select the main oven position and then the oven temperature required by turning the main oven and oven thermostat control knobs.**
  - ↳ The oven will automatically switch itself on, cook and switch off at the required time.
  - ↳ **Note** - When the auto cooking starts the  symbol is illuminated in the centre of the display.
- ☞ **At the end of the cooking period AUTO will flash, the bleeper will sound and the  symbol is extinguished.**
  - ↳ Press any function button to cancel bleeper.
  - ↳ Press the  button will return the programmer back to manual.
  - ↳ Turn the main oven and oven thermostat control knobs to the "off" position.
- ☞ **Checks during auto cooking.**
  - ↳ During auto cooking you can check the remaining cooking time by pressing button .
  - ↳ During auto cooking you can check the time the oven is going to switch off by pressing button .













### Semi Auto Cooking

- ☞ **Select the main oven position and then the oven temperature required by turning the main oven and oven thermostat control knobs.**
- ☞ **Press button  and then within 5 seconds press and hold in the **+** or **-** buttons to set the length of cooking time you require is displayed.**
  - ↳ The display will show the length of cooktime required.
  - ↳ The **AUTO** and  will be displayed. The display will then revert back to the time of day.
  - ↳ If at any time you need to check on the cooking finish time, press  and the end of cook time will be displayed for a few seconds before reverting back to the time of day display.
- ☞ **At the end of the cooking period AUTO will flash, the bleeper will sound and the  symbol will be extinguished.**
  - ↳ Press any function button to cancel the bleeper.
  - ↳ Press the  button will return the programmer back to manual.
  - ↳ Turn the main oven and oven thermostat control knobs to the "off" position.



## ...Using Your Programmer...

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### **Minute Minder**

- ☛ **Press button  and then press the  or  buttons to set the required length of time.**
  - ↳ The interval time requested, the  and  will be displayed. After five seconds the display will revert back to the time of day and the  and  will remain displayed.
  - ↳ The time remaining can be displayed by pressing the  button.
- ☛ **At the end of the timed period the bleeper will sound, the  will stay illuminated and the  will go out.**
  - ↳ Press any function button to cancel the bleeper.
  - ↳ The programmer will remain in manual mode.
  - ↳ **Note** - The minute minder can be cancelled at any time by pressing the  button and then the  button to return the display to **0.00**.

### **Audible Signal Selection**

- ☛ **Pressing button  without having selected a previous function within 5 seconds will allow you to change the tone of the bleeper.**
  - ↳ By releasing and re-pressing the  button, up to three different bleeper tones can be selected.

### **Cooking Hints When Using a Programmer**

Please remember the oven is not a refrigerator and especially in periods of warm weather, it should not be used as a storage cupboard for perishable foods. When cooking perishable food by automatic control, certain precautions should be taken to prevent food spoilage:

#### ☛ **Do**

- Make sure that all food is cold (preferably straight from the fridge) and fresh.
- Keep the delay period as short as possible by cooking stews and joints by the long slow method.
- Be particularly careful over food selection during warm weather.
- When cooking poultry, ensure that it is cold but not frozen when placed in the oven.
- Cover dishes with foil or lids to prevent loss of liquid. Foods which are strong smelling should also be covered.
- Protect foods which discolour by brushing with fat or water to which lemon juice has been added.
- Use frozen vegetables and fruit as they are ideal for this type of cooking.

#### ☛ **Do not**

- Place food in an oven which is warm from previous use.
- Cook dishes such as plate pies or custard tarts - wet mixtures standing on uncooked pastry for a long time are unsatisfactory.
- Use cream as it may curdle. It can be added just before serving.



## *...Using Your Grill...*

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### ➤ **Grilling**

- Hinge down the door.
- **CAUTION** - when using the grill it is important to leave the grill door open.
- **There are three grilling heights available** - these are obtained by positioning the top oven shelf between the runner supports (see illustration on page 17). **Never position the shelf on top of the runner supports.** The grill pan and brander can then slide onto the shelf and should be pushed to the fixed stop position.
- Each of the three positions can be varied by using the brander grid in the **high** position or by reversing the brander in the grill pan to give the **low** position. In the low position fats drain away more easily and this is recommended for either thick foods or foods with a high fat content.
- Select the grill mode and power settings required.
- Load the grill pan brander with the food to be grilled and slide the grill pan into position.

### ➤ **Useful Hints when Grilling**

- Preheating although not essential will ensure quicker grilling times. e.g. For grilling rare meats a preheat of approximately five minutes is recommended.
- Position food on the pan in the centre of the grilling area.
- When cooking steak, bacon, etc., the highest shelf position is used, however, to suit individual tastes and styles a different shelf position can be chosen.
- The grill brander can be placed in the raised position for toasting bread, grilling bacon and any other thin foods or it can be placed in the lower position for cooking thicker items such as chops or chicken pieces.
- Seal the foods to be grilled on a high setting and then turn down as necessary to cook through to the centre.
- Always use the grill with the brander in position and do not line the grill pan with aluminium foil.
- See grilling chart on page sixteen for examples of grilling.

### ➤ **Plate Warming**

- The grill compartment can be used for warming plates or dishes when the grill pan is removed and the main oven is in use. Do not turn the grill on when warming the plates or dishes.

**Caution - accessible parts may be hot when the grill is used !  
Young children should be kept away!**

## *...Grill Cooking Chart...*

<b>GRILLING CHART</b>				
<b>Type of food</b>	<b>Preheat</b>	<b>Recommended shelf position</b>	<b>Power control knob setting</b>	<b>Approximate cooking time</b>
Bread, Crumpets, Tea Cakes etc.	yes	1 or 2 depending on thickness	max.	3 - 6 minutes
Sausages, Bacon, Beefburgers etc.	yes	1 or 2 depending on thickness	max.	10 - 15 minutes
Chops, Chicken pieces etc.	yes	1 or 2 depending on thickness	max. then reduce to 3 or 4	15 - 30 minutes
Steaks	yes (5mins for rare steaks)	1 or 2 depending on thickness	max. then reduce if desired	10 - 25 minutes depending on thickness and degree
<b>Fish</b> Whole fish Fillets/steaks Breaded	yes yes yes	2 or 3 1 or 2 2	3, 4 or max. depending on preference	15 - 25 minutes
Browning of Au Gratin dishes etc.	yes	2 or 3 with or without grill pan depending on size of dish	max.	5 - 10 minutes

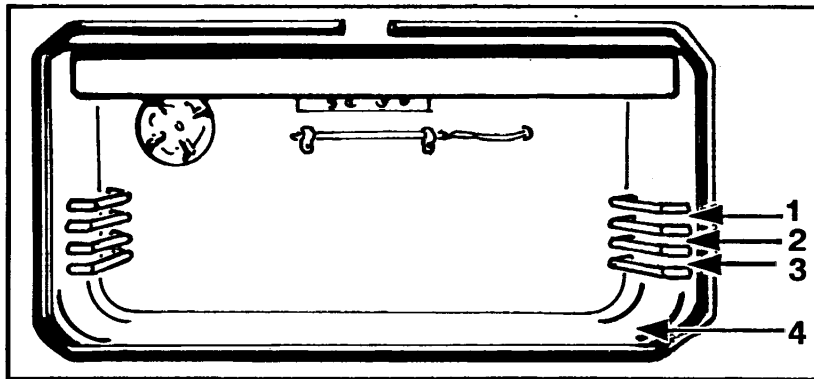
## ...Using Your Top Oven...

### ➤ Top Oven

- The top oven is the smaller of the two ovens and is designed for use with the busy cook in mind and is therefore the ideal solution should the main oven be full.
- Your top oven performs in much the same way as most conventional ovens, that is, it uses an element top and bottom of the cavity.

### ➤ To use

- Hinge down the door. Remove the grill pan.
- Close the door and select the oven temperature required.
- Pre-heat the oven to the required temperature - the top oven temperature indicator neon will go out when the required oven temperature has been reached.
- **There are four shelf positions available**- these are obtained by positioning the top oven shelf between the runner supports and on the base of the top oven cavity. **Never position the shelf on top of the runner supports.**  
**Note** - Shelf position one is highest and position four is the base of the cavity (The base is for Top oven use only) (see illustration below).
- Place the food in the oven to be cooked for the length of time required.



top oven/grill shelf positions

### ➤ Tips for Top Oven Use

- When operating both the main fan oven and the top oven together it may be necessary to either increase the temperature setting or allow a longer cooking time in the top oven only.
- **Delicate foods** - When baking delicate foods such as cake, it is important that the food to be cooked is placed in the oven as soon as the top oven temperature indicator neon has gone out. If this is missed then it is important to wait until the neon goes out for the second time.  
**Note** - this is only necessary when cooking delicate foods and is not necessary when cooking casseroles, baked potatoes etc.
- For maximum baking performance it is recommended that a baking tray no larger than 300mm wide x 270mm deep be used.
- Place the baking tray or food to be cooked centrally under the element.
- The top oven can be used to roast joints of meat up to 3lb (1.36Kg) or poultry upto approximately 6lb (2.7Kg).

## ...Top Oven Cooking Charts...

<b>Top Oven Cooking Chart</b>			
<b>Food</b>	<b>Preheat</b>	<b>Temperature &amp; time</b>	<b>Shelf Position</b>
Scones	Yes	220°C - Approx. 10 - 15 mins.	2
Small Cakes	Yes	180°C - Approx. 15 - 20 mins.	2
Victoria Sandwich	Yes	170°C - Approx. 20 - 30 mins.	2
Sponge Sandwich (fatless)	Yes	180/190°C - Approx. 15 - 20 mins.	2 or 3
Swiss Roll	Yes	200°C - Approx. 10 - 15 mins.	2
Semi Rich Cakes	Yes	140/150°C - Approx. 2 - 3Hrs. Depending on Size.	3
Shortcrust Pastry	Yes	190/200°C - Time Depends on Size.	2 or 3
Puff Pastry	Yes	200/220°C - Time Depends on Size.	1 or 2
Yorkshire Pudding (Large)	Yes	190/210°C - Approx. 25 - 35 mins.	2 or 3
Yorkshire Pudding (Individual)	Yes	210/220°C - Approx. 15 - 25 mins.	2 or 3
Milk Puddings	Yes	130/140°C - Approx. 2 - 2½Hrs.	3
Baked Egg Custard	Yes	140/150°C - Approx. ¾ - 1Hr.	3
Bread 500g (1lb)	Yes	220/220°C - Approx. 20 - 30 mins.	2 or 3
Meringues	Yes	90/100°C - Approx. 2 - 3Hrs.	2 or 3

*Note - if soft margarine is used for cake making please refer to manufacturers instructions on the tub, temperatures recommended in this chart refer to cakes made with block margarines or butter.*

<b>Top Oven Meat Cooking Guide</b>			
<b>Meat</b>	<b>Preheat</b>	<b>Temperature and time</b>	<b>Shelf position</b>
Beef	Yes	180°C. 25 - 35 mins/lb + 25 mins.	3 or shelf runner placed on base of oven cavity depending on size
Lamb	Yes	180°C. 25 - 35 mins/lb + 25 mins.	
Pork	Yes	180°C. 35 - 40 mins/lb + 35 mins.	
Veal	Yes	180°C. 40 mins/lb + 40 mins.	
Chicken	Yes	180°C. 20 - 25 mins/lb + 20 mins.	
Casserole cooking	Yes	150°C 2 - 3Hrs	

*The settings and times shown in this table give results to satisfy average tastes but you can vary the times if you wish to get the exact result you require.*


## *...Using Your Fan Oven...*

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### **⇒ Fan Oven Cooking in General**

- Unlike a conventional electric oven, which cooks food by natural convection, the hot air system has been designed to circulate hot air throughout the entire oven.
- The way in which the oven now cooks the food is far more efficient and effective so lower temperatures should be used (see conversion chart on page 21). The cooking times stay the same.  
**Note** - It is recommended that recipe temperatures are reduced by 10°C to allow for this efficiency although greater reductions may be necessary to suit personal tastes and preferences.
- With this method of cooking you can also cook different foods on several shelf positions at the same time without any transfer of smell or taste from one dish to the other.
- As hot air is available almost as soon as you switch on the oven, pre-heating is usually not necessary. With some foods such as scones, yorkshire pudding, yeast dough's, pastries or soufflés, better results can be achieved if the oven is pre-heated. A 5 to 10 minute pre-heating time is sufficient.
- When cooking with hot air it is not necessary to turn meat or indeed baste it. The hot air cooks the food from all sides, sealing it quickly from the outside leaving the inside succulent and moist.

### **⇒ To Use**

- Turn the main oven control knob to the fan oven symbol .
- The oven temperature is then selected by turning the main oven thermostat control knob to the required temperature setting. A thermostat controls the oven temperature - when the temperature selected has been reached, the oven temperature indicator neon will go out.
- The oven control knob is marked in degrees Celsius.

### **⇒ Shelf Positions**

There are six shelf positions counting from the top of the oven, the shelves may be moved up or down to accommodate large utensils.

### **⇒ Oven Shelves**

There are two shelves provided in the main oven. It is also possible to batch bake on three levels using the top oven shelf. The shelves should be evenly spaced when batch baking, using for example shelf positions two, four and six. If two or more dishes are to be cooked on the same shelf, leave 13mm (1/2") space between them for the correct circulation of air.

## *...Fan Oven Cooking Chart...*

<b>Fan Oven cooking Chart</b>	
<b>Food</b>	<b>Temperature and time</b>
Scones small cakes victoria sandwich	210°C - 8 to 10 mins 170/180°C - 20 mins 160/170°C - Approx. 20 to 30 mins depending on size
Sponge sandwich (fatless) swiss roll	190/210°C - 7 inch tins approx. 15 mins 200/210°C - Approx. 9 to 12 mins
Semi-rich cakes christmas cake	140/150°C - Approx 1 to 1½ hours approx. 125/140°C - according to size and richness of mixture
Shortcrust pastry (plate tarts) Puff pastry	200°C - approx. 40 mins 200/225°C - time depending on size
Yorkshire puddings (large) Yorkshire puddings (individual)	200/225°C - 35 to 40 mins 225°C - approx. 20 mins depending on depth
Milk pudding baked custard	130°C - approx. 1½ to 2 hours 130°C - 35 to 45 mins
Bread - 500g (1 lb) size	225° - for first 10 mins and then 200°C for approx. further 25 mins
Meringues	75/90°C - large - approx. 3 hours small - 2 to 2½hrs
<i>Note - if soft margarine is used for cake making please refer to manufacturers instructions on the tub, temperatures recommended in this chart refer to cakes made with block margarines or butter.</i>	

### **➤ Oven management**

- When arranging to cook a complete menu which will make use of available oven space, collect the utensils intended to hold the food and see that they fit together on the shelves. The space taken should not, however, exceed 300mm (12 inches) square on any shelf.
- A meat thermometer can be a great help when roasting meat and should be inserted in the thicker part of the meat. The thermometer is most useful with beef ensuring that you have it cooked to your particular taste. It is still necessary to work out the approximate length of cooking time in order to know what time cooking should be started. Make sure the thermometer does not touch the bone.

### **➤ Baking**

- When cooking large quantities of food for home freezing or for parties, it may be necessary to increase the given cooking times to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food.

## *...Fan Oven Cooking Guide...*

### ➤ **Conversion Chart**

- The chart below is a guide to help you understand the different terminology in recipe books etc, where recipes are given with temperatures in Fahrenheit and such terms as cool, moderate and hot etc, you can then convert them to the setting you require in your fan oven.

Terms in recipe books				What setting for fan oven
Heat of Oven	Gas Mark	°F	°C	Electric Fan Oven
Very cool	1/4	225	110	100
Very cool	1/2	250	120	110
Cool	1	275	140	130
Cool	2	300	150	140
Moderate	3	325	160	150
Moderate	4	350	180	170
Fairly hot	5	375	190	180
Fairly hot	6	400	200	190
Hot	7	425	220	210
Very hot	8	450	230	220

### ➤ **Meat tin**

Cooking a small joint in a large tin will cause fat to overheat then splutter and splash. To cut down the amount of splashing when high temperature roasting:

- Use a meat tin having an anti-splash trivet.
- Use a smaller tin.
- Fill the spaces around the meat with the potatoes etc., to be roasted.
- Make sure all meat and vegetables are dry before being roasted.

### ➤ **Aluminium Foil**

Joints cooked in a tin covered with aluminium foil - adjust cooking time by adding a further 5 to 10 mins per lb. (500g) to the times given in the cooking chart. Joints wrapped in aluminium foil in the form of a parcel - follow manufacturers instructions given on the packet.

### ➤ **Hints**

The times given can only be a guide for the average joint as the shape and proportion of bone must also be taken into consideration. If the joint is very thin a shorter cooking time will be required.

# *...Fan Oven Cooking Guide...*

All meat should be thoroughly thawed before cooking. Wipe the meat with damp kitchen paper or wash very quickly in cold water and dry well.

To reduce the fuming and spluttering, which often occurs with high temperature roasting, raise the meat on a trivet and place ½ a pint of water in the roasting tin. This may be replenished if necessary then used as a concentrated stock for gravy.

When cooking a complete meal in the oven it may be necessary to raise the oven temperature towards the end of the cooking period - for example to cook a Yorkshire Pudding to serve with roast beef.

The recommended times may vary depending whether you prefer meat rare, medium or well cooked.

## **⇒ Poultry**

If the bird is frozen it must be completely thawed before cooking, the best results will be obtained if the thawing takes place slowly in a cool atmosphere. The flesh of the bird should be quite soft before cooking commences. Remember to remove the giblets which are usually packed in polythene and frozen inside the bird.

The time taken to thaw depends on the size of the bird, and the instructions on the pack should be followed.

All birds should be thoroughly rinsed with cold water before cooking. Allow the water to run right through the bird, drain and dry well with absorbent kitchen paper.

The main oven will hold an oven ready turkey of 9Kg (20lb).

## **⇒ Cooking Time**

A completely accurate time for roasting cannot be given, as it depends on the size and age of the bird. The cooking chart below is intended as a general guide.

<b>Meat</b>	<b>Temperature and time</b>
Beef	170/180°C approx. 20 to 35 mins per lb (500g) + 20 to 30 mins over
Lamb	170/180°C approx. 25 - 35 mins per lb (500g) + 20 to 35 mins over
Pork	170/180°C approx. 30 to 40 mins per lb (500g) + 30 to 40 mins over
Veal	170/180°C approx. 30 to 40 mins per lb (500g) + 30 to 40 mins over
Chicken	170/180°C approx. 15 to 20 mins per lb (500g) + 20 mins over
Turkey	150/160°C up to 14 lb (7 kilo) allow 12 mins per lb (29 mins per kilo) + 12 mins over. N.B. - for larger birds allow 10 mins per lb over 14 lbs and roast at approximately 150°C
Casserole cooking	150°C approx. 1½ to 2 hours depending upon size of cubes of meat.

*The settings and times shown in this table give results to satisfy average tastes but you can vary the times if you wish to get the exact result you require.*

*Test to see if poultry is cooked by gently moving the leg, which should feel loose at the joint, or pierce the thigh with a fine skewer, the juices should be almost colourless.*



## ...Cleaning...

### ➤ **General**

All necessary cleaning can be carried out without removing panels, covers etc. that require the use of tools. Access to other parts of the cooker must only be gained by authorised service persons after complete electrical isolation.

Allow the cooker to cool before attempting to clean it.

Always disconnect the electrical supply to the appliance before undertaking any cleaning operation.

To keep the cooker looking at its best, it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove.

Do not use aerosol cleaners in the oven as they could damage the fan motor unit and cannot be wiped off the fan blade.

<b>Material</b>	<b>Cleaning Method Recommended</b>
Vitreous enamel Glass (not continuous clean enamel)	Enamel is a thin coating of glass fused onto metal, and as such needs to be treated with care. Clean by wiping frequently with hot soapy water. Any obstinate marks can be removed by using a mild paste or cream cleaner or a soap impregnated steel wool pad rubbed gently on to the surface. After cleaning, rinse or wipe dry with a cloth wrung out in clean water. Removable parts can be soaked if necessary before cleaning
NON DECORATIVE Chromium plated or Stainless steel	Wipe with a cloth wrung out in hot soapy water, rinse or wipe dry with a cloth wrung out in clean water. A chromium or stainless steel cleaner may be used occasionally.
Plastic Lacquer Polyester coating	Wipe with a cloth wrung out in hot soapy water. <b>Do not use abrasives.</b>
Anodised aluminium	Wipe with a soft cloth wrung out in hot soapy water <b>Do not use abrasives.</b>
Any cleaners such as aerosol sprays or caustic cleaners for use on enamel must have the Vitreous Enamel Development Council (V.E.D.C.) seal of approval	

### ➤ **Cleaning Decorative Stainless Steel**

- Stainless steel may become marked if it comes into contact with hard water or strong detergents (ie those containing phosphorous) for long periods of time. It is therefore recommended that after any cleaning process to rinse thoroughly and dry any water droplets.
- The stainless steel surfaces may be cleaned with any cleaning products made specially for stainless steel. Always polish in the direction of the metal ridges to obtain a perfect shine.  
NEVER use any abrasive products however soft they feel as they may scratch the metal surfaces.

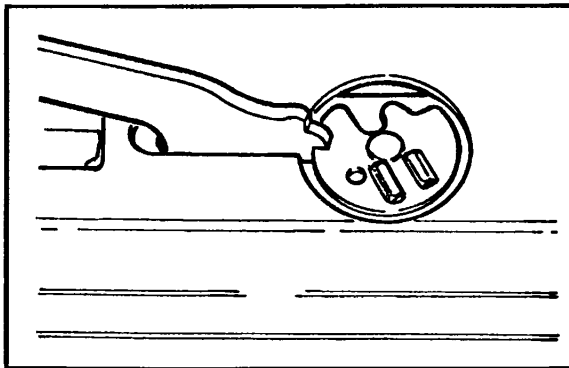
## ...Cleaning...

### ➤ Grill/Top Oven Cleaning

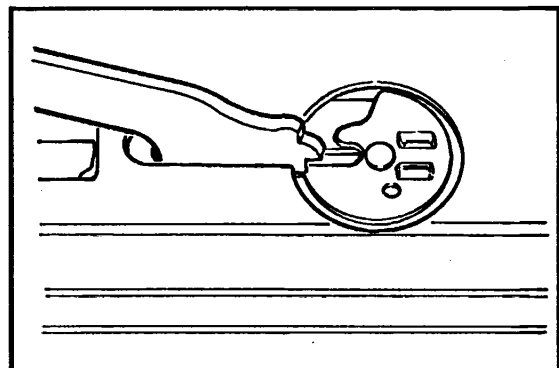
- The Grill/top oven cavity is made of high quality enamel and should be cleaned by wiping with a damp cloth. If necessary use a cream cleaner or a soap impregnated steel wool pad.
- The grill splash plate is made of the same enamel as the top oven cavity and can be easily removed for cleaning.  
**Note** - It is important that the grill is **NEVER** used without the splash plate in position.
- Oven furniture - clean with a cream cleaner and a non scratch scourer. Do not use wire wool as this will cause fine scratches to occur and will result in the oven shelves being very difficult to clean. The shelves may be placed in a dishwasher to clean.

### ➤ Removal of Inner Door Glass for Cleaning

- Pull down the oven or grill door.
- Turn both hinge locking discs clockwise to the locked position as shown in *figure 9*.
- Using both hands grip the top and bottom edges of the inner door glass and carefully slide out the glass panel.
- When replacing, gently slide the panel back into position making sure the text "THIS SURFACE MUST BE NEAREST FACE TO THE OVEN" is legible.
- Turn both locking discs anti-clockwise to the normal position as shown in *figure 10*.



*Figure 9 locking hinges*



*Figure 10 unlocking hinges*

## *...General...*

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### **⇒ Quick check points**

#### **☞ Uneven cooking in the oven-**

- ↳ Check that space has been left for the heat to circulate.
- ↳ Place a spirit level (or meat tin with water in it) on the grid shelf and check that cooker is level. If not, arrange for your supplier to level it for you.

### **⇒ Aluminium foil**

- ↳ Do not use aluminium foil in the oven for anything apart from covering dishes and food. It must never be allowed to cover any venting slots in the oven or come into contact with the fan, back, base or sides of the oven. Do not cover oven shelves with foil.

### **⇒ In case of difficulty**

If you have difficulty in using any part of your cooker, first check that you are using it correctly by re-reading the appropriate section of this booklet. If you still experience difficulty, or if any part of the cooker is damaged, please contact your supplier, give details of the problem and quote the numbers stamped on the data badge which is situated centrally below the main oven. Arrangements will be made for your cooker to be inspected, and if necessary adjusted, or replacement parts may be supplied.

### **⇒ Safety**

Obviously during use your cooker will become hot, therefore to prevent accidents it is advisable to supervise young children.

### **⇒ Oven lamp replacement**

The oven interior bulbs cannot be covered under the guarantee and are not available as a free of charge item. However they are easy to replace :

- ☞ **CAUTION Always turn all the controls to the off position and disconnect the appliance from the electricity supply before replacing the oven lamps.**
- ☞ **Fan Oven only Ensure that the oven and lamp cover are cool before proceeding. Remove four screws securing rear oven panel (one in each corner) and remove panel.**
- ☞ **Unscrew the lamp cover glass anticlockwise and remove.**
- ☞ **Unscrew the bulb anticlockwise and replace with new one - 25 watt 240 volt Small Edison Screw - ( 25w S.E.S )rated at 300°C.**
- ☞ **Replace lamp cover glass and rear oven panel.**
- ☞ **Top Oven/Grill only Ensure that the oven and lamp cover are cool before proceeding.**
- ☞ **Unscrew the lamp cover glass anticlockwise and remove.**
- ☞ **Unscrew the bulb anticlockwise and replace with new one - 25 watt 240 volt Small Edison Screw - ( 25w S.E.S )rated at 300°C.**
- ☞ **Replace lamp cover glass and rear oven panel.**



# ARISTON

## ARISTON SERVICE HOTLINE

Should your appliance ever require servicing, just call us on

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*LOCAL CALL CHARGE ONLY*

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*Your local Ariston Engineer will only fit genuine parts and all work is guaranteed by the manufacturer*

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**MERLONI DOMESTIC APPLIANCES**

Merloni House  
3 Cowley Business Park  
High Street  
Cowley  
Uxbridge  
Middlesex UB8 2AD  
055752800/03