



**MODEL EL 305C**

**INSTALLATION AND USERS'  
INSTRUCTIONS**



## PREFACE

Welcome to your new Electra cooker. Its stylish and practical design will enhance your kitchen and make "cooking electric" a pleasure.

Features include four sealed hotplates, a full width grill, a fan assisted oven for economical cooking and three removable shelves.

Even if you have used an electric cooker before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

### **Getting Help**

If you have any problems with installing or operating your new cooker please contact your Electricity Company for advice.

**For your own safety, make sure that these instructions on installation, use and maintenance are followed.**

### **IMPORTANT**

We advise you to keep these instructions in a safe place for future reference.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

## TECHNICAL DETAILS

### MODEL NO. EL305C

Voltage: 230/240 Volts AC 50Hz

Wattage: 9.8/10.7kW

Height: 900mm

Width: 500mm

Depth: 600mm

This appliance complies with: European Council Directive 73/23/EEC.  
EMC Directive 89/336/EEC.  
CE Marking Directive 93/68/EEC.

# CONTENTS

<b>Preface</b> .....	1
<b>Technical Details</b> .....	2
<b>Contents</b> .....	3
<b>Safety</b> .....	4
Before Installation .....	4
During Operation .....	4
After Use .....	6
General .....	6
<b>Introduction</b> .....	7
Rating Plate .....	7
Installation .....	7
Reversible Oven Door .....	8
General Notes on Using Your Cooker .....	8
Control Panel Indicator Neon .....	8
About Condensation and Steam .....	8
Grill and Oven Furniture .....	8
<b>Getting to know your Cooker</b> .....	9
The Control Panel .....	9
<b>The Sealed Hotplates</b> .....	10
Recommended Saucepans .....	10
Hints and Tips .....	10
Deep Fat Frying .....	11
Preserving .....	11
<b>The Grill</b> .....	12
Uses of the Grill .....	12
Selecting the Grill .....	12
Things To Note .....	12
The Grill Pan and Handle .....	12
Hints and Tips .....	13
Grilling Chart .....	13
<b>The Fan Oven</b> .....	14
Uses of the Fan Oven .....	14
Selecting the Fan Oven .....	14
Things To Note .....	14
To Fit the Oven Shelves .....	15
Hints and Tips .....	15
<b>Oven Cooking Chart</b> .....	16
<b>Roasting Chart</b> .....	17

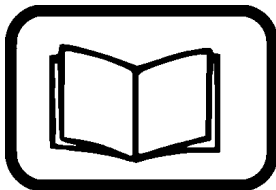
## CONTENTS

<b>Defrosting</b>	18
Uses of Defrost Feature	18
Selecting Defrost	18
Things to Note	18
Hints and Tips	18
<b>Care and Cleaning</b>	19
Cleaning Materials	19
Cleaning the Sealed Hotplates and Hotplate trims	19
Cleaning the Vitreous Enamel	19
Cleaning the Outside of the Cooker	19
Cleaning the Grill, Grill Pan, Grill Pan Grid and Oven Shelves	20
Cleaning Inside the Oven and Grill Compartments	20
Care of Stayclean Surfaces	20
Hints and Tips	20
<b>Something not Working?</b>	21
<b>Guarantee</b>	22
<b>Service Call Record</b>	23

## SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER.

PLEASE  
READ  
CAREFULLY



### BEFORE INSTALLATION



This cooker is heavy and care **must** be taken when moving it.



**Ensure** that all packaging, both inside and outside the cooker has been removed before the appliance is used.

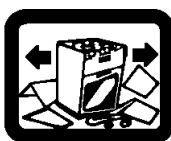


**Do not** try to move the cooker by pulling the door handles.

The electrical installation work **must** be undertaken by a qualified electrician/ competent person.



**It is dangerous** to alter or modify the specifications of the cooker in any way.



After installation, please dispose of the packaging with due regard to safety and the environment.

### DURING OPERATION



**Do not** use this cooker if it is in contact with water. **Never** operate it with wet hands.



This cooker is designed to be operated by adults. Young children **must not** be allowed to tamper with the cooker or play with the controls.

Accessible parts especially around the grill area may become hot when the cooker is in use. Children should be **kept away** until it has cooled.



Take **great care** when heating fats and oils as they will ignite if they become too hot.

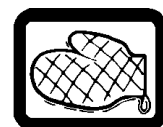
This cooker has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



**Never** place plastic or any other material which may melt in the oven or on the hob.



**Ensure** cooking utensils are large enough to contain foods to prevent spillages and boil overs.



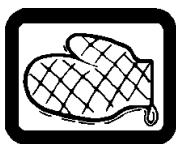
The handles of saucepans which are smaller than the heated area on the hob will become hot. **Ensure** your hand is protected before handling the pan.



**Take care** to follow the recommendations given for tending the food when grilling.



**Do not** leave the grill pan handle in position when grilling as it will become hot.



**Always** use oven gloves to remove and replace the grill pan handle when grilling. Recommendations given on page 12.



**Ensure** that you support the grill pan when it is in the withdrawn or partially withdrawn position.

**Ensure** that all vents are left unobstructed to ensure ventilation of the oven.

**Ensure** that the anti-tilt shelves are put in place correctly. Refer to instructions on page 15.

**Never** line any part of the cooker with aluminium foil.



**Always** stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.



**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.

**Do not** leave the hotplates switched ON for long periods when not covered by a saucepan. The controls and cabinets may overheat.

## AFTER USE



**Ensure** that all control knobs are in the OFF position when not in use.



For hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.



**Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched ON.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

## GENERAL



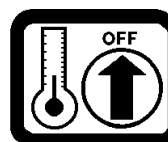
**Under no circumstances** should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction. This cooker should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



**Do not** stand on the cooker or on the open oven door.



**Do not** hang towels, dishcloths or clothes from the cooker or its handle. They are a safety hazard.



**Always** switch OFF the cooker at its power point and allow the cooker to cool before any maintenance or cleaning work is carried out.



Only clean this cooker in accordance with the instructions given in this book.

Your safety is of paramount importance.

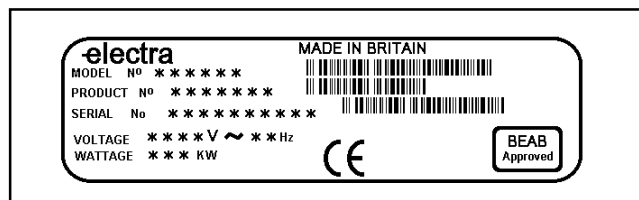
Therefore, if you are unsure about any of the meanings of these WARNINGS contact your local Electricity Company.

## INTRODUCTION

### WARNING: THIS COOKER MUST BE EARTHED

#### RATING PLATE

Record the model, product and serial numbers on page 23 from the rating plate. This is situated on the lower front frame of the cooker and can be seen upon opening the fan oven door.



The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate.

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

#### INSTALLATION

If your cooker has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it.

Your cooker left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice.

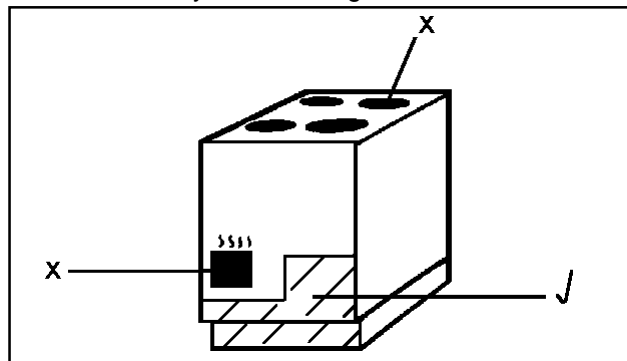
Once the packaging has been removed the cooker should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the cooker as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person.

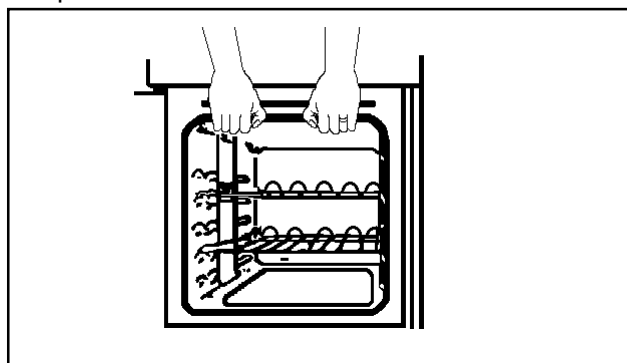
The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

Six square millimetres (6.00mm<sup>2</sup>) is the recommended cross-section area.

The cable should be routed away from potentially hot areas marked by X in the diagram below.



To move the cooker, open the fan oven door, and lift the cooker by holding inside the top of the compartment.



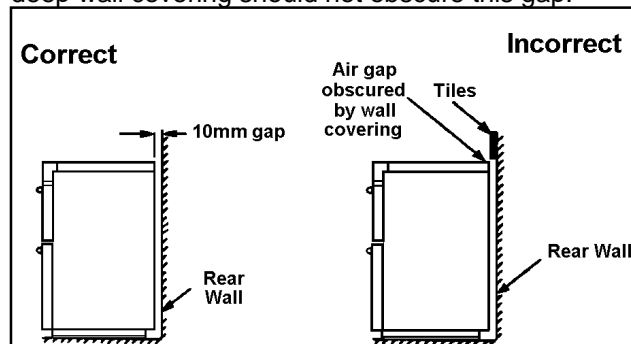
This is a type X appliance which means it is free-standing and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting.

Ensure that the cooker is standing level.

Side walls which are above hob level should be protected by heat resistant non-combustible material and **MUST NOT** be nearer than 40mm to the hob side.

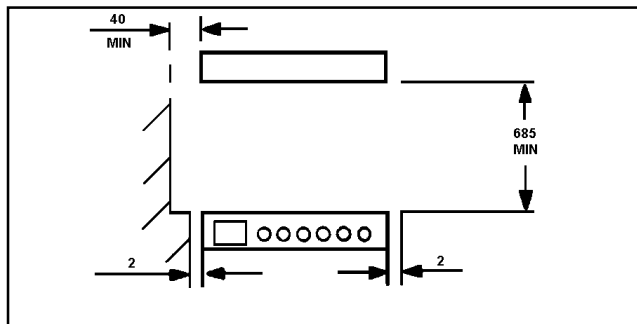
A nominal air gap of 2mm all around the cooker is required to enable the cooker to be moved into position. It is recommended that proprietary trims are fitted to protect the worktops of either side of the appliance. These are available from most DIY stores.

Two spacers have been incorporated into the back of the appliance to ensure an air gap of 10mm is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap.



Note: Vapours from the oven vent may in time cause discolouration of wallcoverings behind the cooker. For ease of cleaning it may be preferable to tile behind the cooker.

Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob.



It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the front of the appliance to accommodate uneven floors.

## REVERSIBLE MAIN OVEN DOOR

If you require the oven door to be hinged on the opposite side, you will need to contact your local Electricity Company's Service Department. PLEASE NOTE that a charge may be made.

## GENERAL NOTES ON USING YOUR COOKER

We suggest that you run the oven elements for 10 - 15 minutes at 220°C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 - 10 minutes.

During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

## OVEN INDICATOR NEON

The light will indicate whether the oven is switched on, the neon also indicates when the set temperature has been reached. The neon will turn on and off during use to show that the temperature is being maintained.

## ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The ovens are vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door 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 cooker, 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 also soilage from surfaces.

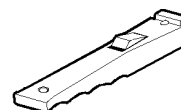
## GRILL AND OVEN FURNITURE

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

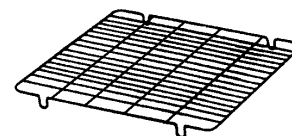
1 grill pan



1 grill pan handle



1 grill pan grid



1 straight shelf for grilling

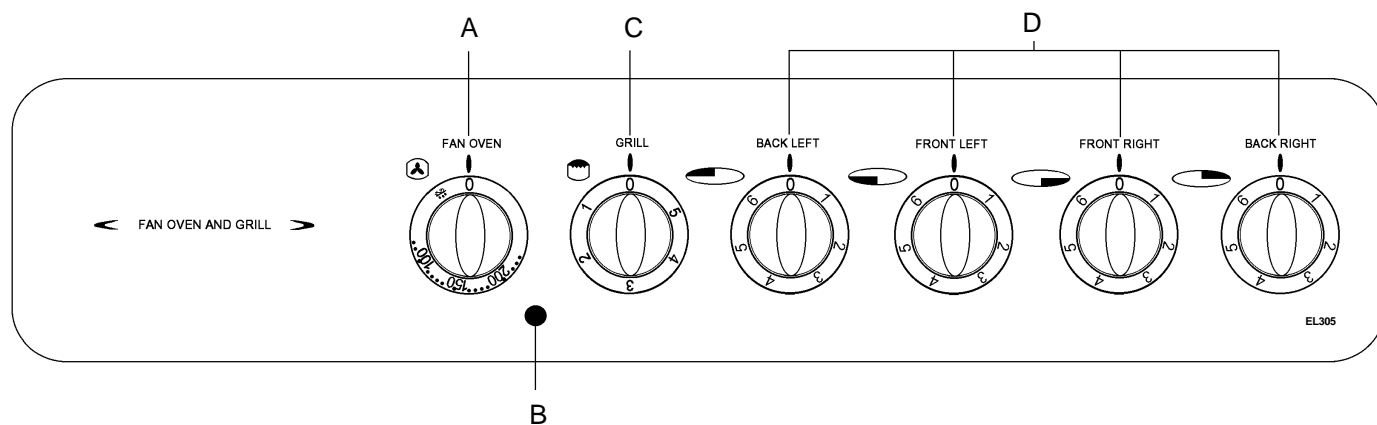


2 straight shelves for main oven cooking



## GETTING TO KNOW YOUR COOKER

### THE CONTROL PANEL



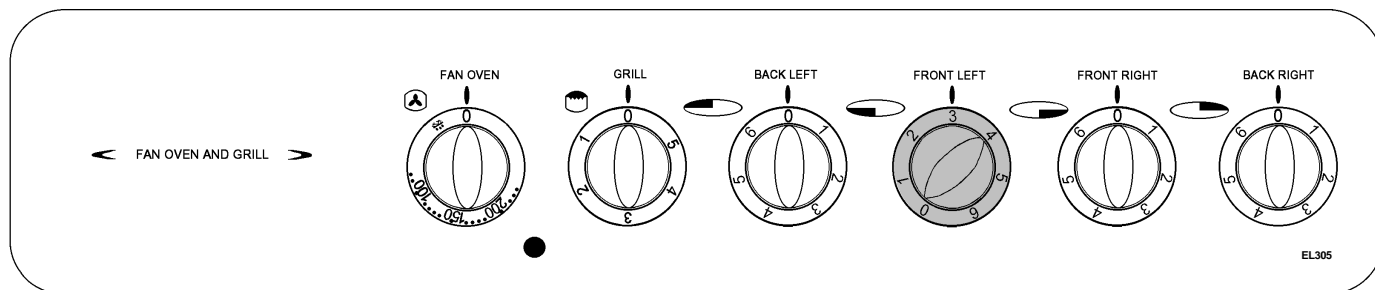
### FEATURES

- A - Fan Oven Control
- B - Fan Oven Indicator Neon
- C - Grill Control
- D - Hotplate Controls

## THE SEALED HOTPLATES

### BEFORE USING THE HOTPLATES FOR THE FIRST TIME

Turn the control knob to a medium/high setting and allow the hotplate to heat uncovered by a saucepan for 3-5 minutes. This hardens the protective coating on the hotplates and makes it more resistant to normal use. A harmless smoke will be given off from the hotplates.

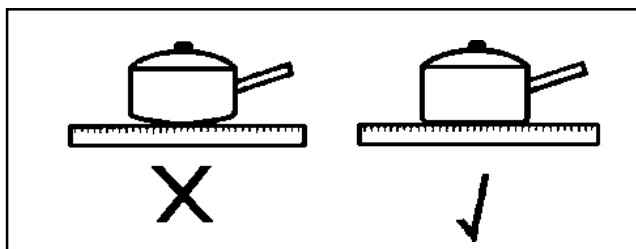


- To operate the hotplates turn the control knobs in either direction to vary the heat setting.
- The highest number represents the hottest setting and the lowest represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked.

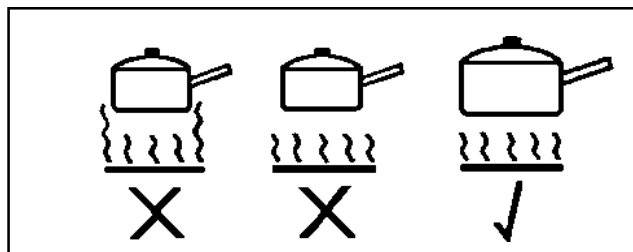
### RECOMMENDED SAUCEPANS

For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.

To check the flatness of the saucepan place a ruler across the pan base, hold at eye level and look for light showing. There should be very little or no light visible between the ruler and the pan base.



The size of the base of the saucepan should be the same or up to 3cm/1 inch larger than the hotplate. If the base is too small energy will be wasted, boilovers will also be more difficult to deal with as spillage will fall directly onto the hotplate.



**Pressure cookers, preserving pans** etc., should comply with the recommendations given above.

Traditional round bottomed Woks **must not** be used even with a stand. Woks with flat-bottomed bases are available and do comply with the above recommendations.

### HINTS AND TIPS

- Avoid the use of decorative covers as they can cause condensation to form on the hotplates which may lead to deterioration.
- Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- Avoid using thin, badly dented or distorted saucepans as they can lead to sticking and burning of food.
- To prolong the life of the hotplates:
  - Never use utensils with a skirt, e.g. a bucket
  - Never use an asbestos mat

## DEEP FAT FRYING

### SPECIAL FRYING NOTE:

For safety purposes when deep fat frying, fill the pan one-third full of oil, DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, switch the cooker OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

DO NOT leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched ON.

#### 1. Preparing the food

Seal the food by coating with flour, egg and breadcrumbs or batter. **Do not** use a basket with batter coated foods as they will stick.

#### 2. Amount of oil

For safety purposes fill the pan only one-third full of oil.

#### 3. Testing the temperature of the oil

It is advisable to use a thermometer to test the temperature of the oil. Alternatively, drop a small cube of bread into the oil which should brown in just under a minute if the oil is at the correct temperature of 190°C/375°F.

#### 4. Cooking the food

Lower the food gently into the oil. **Do not** add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food.

Turn the food if necessary; doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper.

#### 5. Double frying chips

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/375°F to finish cooking and brown the chips.

Chips may be kept for several hours after the first frying before finishing off with the second frying.

#### 6. Frying temperatures

	Celsius Scale (°C)	Fahrenheit Scale (°F)
	150	300
First frying of potatoes	<b>170</b> 175 180	<b>340</b> 350 360
Second frying of potatoes	<b>190</b>	<b>375</b>
Frying chicken and fish	195 200	380 390

## PRESERVING

1. DO NOT use a pan that overlaps the perimeter of the hob trim.

2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities.

3. Use firm fruit or vegetables and wash well before using.

4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.

5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.

#### 6. To test jam for setting:

If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C.

If a jam thermometer is not available, remove pan from heat, place sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator). When cold, it will crinkle and hold the mark of a finger run through it, if it is at setting point.

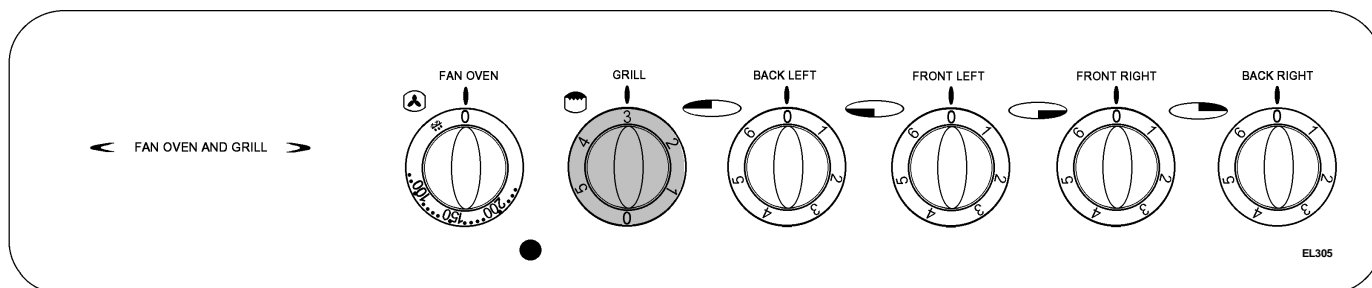
7. The scum should be removed as soon as possible from the surface of the preserve after setting point has been reached. Marmalade should be allowed to cool before potting to prevent the peel rising.

## THE GRILL

### USES OF THE GRILL

**CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.**

### SELECTING THE GRILL



- To operate the grill open the grill door and turn the grill control in either direction.
- The highest number represents the hottest setting and the lowest the coolest setting.
- Setting 5 represents the grill on Full. At lower settings the grill may turn on and off over time and you may prefer to use these settings for keeping food warm.

### THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING.

Closing the grill door will cut OFF the power to the grill element preventing incorrect use.

Some smoke from fat splashes may be evident as the grill cleans itself.

### THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

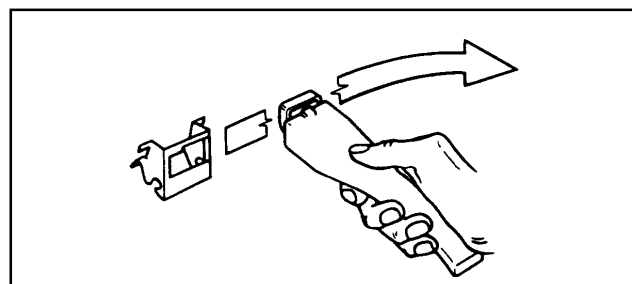
To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into widest part of the bracket. Move the handle towards the left, lower into position and release the button.

**Ensure the handle is positively located.**

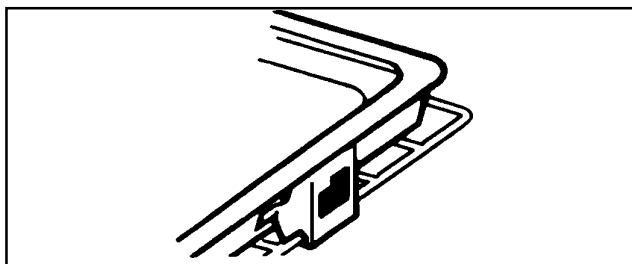
When removing the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

**Ensure your hand is protected when removing the grill pan handle as the grill element can become very hot.**

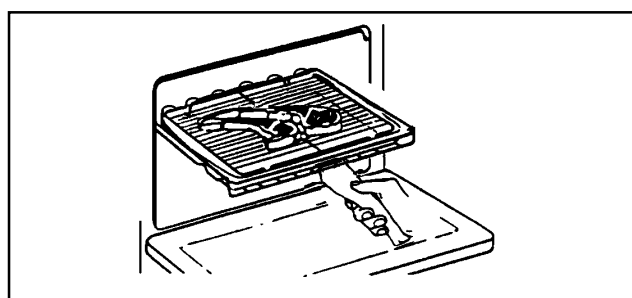
**ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.**



To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.

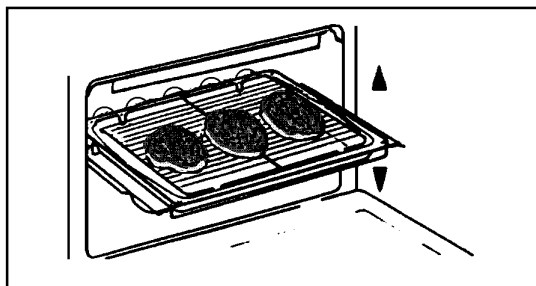


To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking or the carrier shelf can be lifted away from the cooker and rested on a heat resistant work surface.

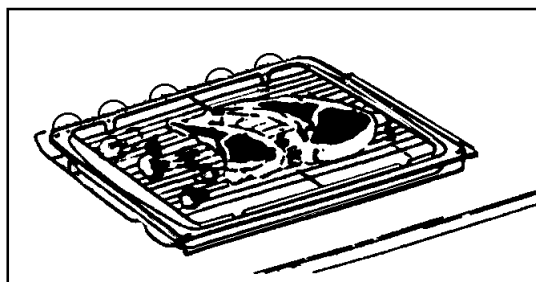


## HINTS AND TIPS

- 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.
- Adjust the grill pan runner position to allow for different heights of food.



- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread use the straight shelf in position 1 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.

## GRILLING CHART

FOOD	SHELF	GRILL TIME (mins)
Bacon Rashers	1	2-3 each side
Beefburgers	1	6-10 each side
Chicken Joints	1	15-20 each side
Chops - Lamb	1	7-10 each side
Pork	1	10-15 each side
Fish - Whole Trout/Mackerel	1	8-12 each side
Fillets - Plaice/Cod	1	4-6 each side
Kebabs	1	10-15 each side
Kidneys - Lamb/Pig	1	4-6 each side
Liver - Lamb/Pig	1	5-10 each side
Sausages	1	10-15 each side
Steaks - Rare	1	3-6 each side
Medium	1	6-8 each side
Well Done	1	7-10 each side
Toasted Sandwiches	1	1¼-1½ each side

Shelf positions are counted from the bottom upwards.

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

## THE FAN OVEN

### USES OF THE FAN OVEN

#### PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you 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.

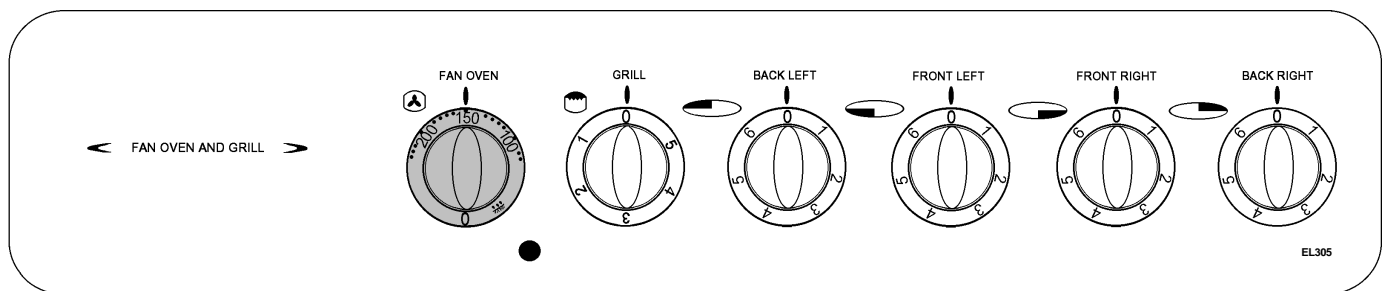
#### COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 16. As a guide reduce temperatures by about 20°C - 25°C for your own recipes.

#### BATCH BAKING

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

### SELECTING THE FAN OVEN



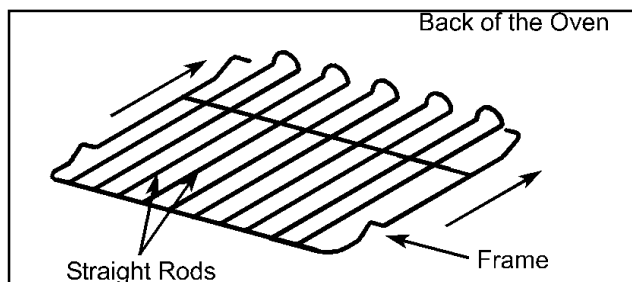
- Turn the fan oven temperature control to the required setting.

### THINGS TO NOTE

The main oven neon indicator will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

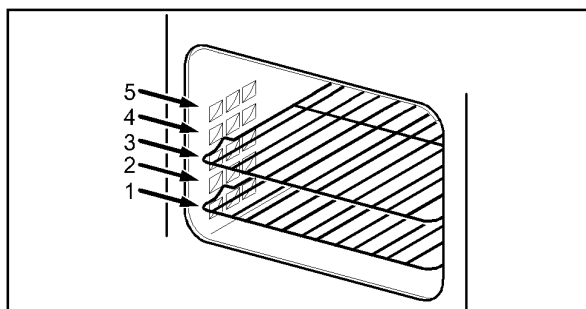
## TO FIT THE OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



## HINTS AND TIPS

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



- 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 floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However, non-critical dishes/foods may be placed on the base of the oven when additional space is required.



- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart on page 16.

## FAN OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10° C to suit individual preferences and requirements.

FAN OVEN			
FOOD	SHELF POSITION	COOKING TEMP °C	APPROX. COOK TIME
Biscuits		180-190	10 - 20
Bread		200-220	25 - 30
Bread rolls/buns		200-220	15 - 20
Cakes:	Small & Queen	160-170	18 - 25
	Sponges	160-170	18 - 20
	Victoria Sandwich	160-170	18 - 25
	Madeira	140-150	1¼ - ½ h
	Rich Fruit	130-140	2¼ - 2½ h
	Christmas	130-140	3 - 4½ h
		are not	depends on size
	Gingerbread	140-150	1¼ - 1½ h
	Meringues	80-100	2½ - 3 h
	Flapjack	170-180	25 - 30
	Shortbread	130-140	45 - 65
Casseroles:	Beef/lamb	140-160	2½ - 3 h
	Chicken	180-190	1¼ - 1½ h
Convenience Foods		Follow manufacturers instructions	
Fish	that oven	170-190	20 - 30
Fish Pie (Potato Topped)		190-200	20 - 25
Fruit Pies and Crumbles		190-200	40 - 50
Milk Puddings	shelves are	130-140	1½ - 2 h
Pasta, Lasagne etc.		190-200	40 - 45
Pastry:	Choux	190-200	30 - 35
	Eclairs, Profiteroles	170-180	20 - 30
	Flaky/Puff Pies	210-220	25 - 40
	Shortcrust-Mince Pies	190-200	15 - 20
	Meat Pies	190-210	25 - 35
	Quiches, Tarts, Flans	180-210	25 - 45
Patés and Terrines		150-160	1 - 1½ h
Roasting Meat, Poultry	when more	160-180	see roasting chart
Scones		210-220	8 - 10
Shepherd's Pie		190-200	30 - 40
Soufflés	than one is	170-180	20 - 30
Vegetables:	Baked Jacket Potatoes	180-190	1 - 1½h
	Roast Potatoes	180-190	1 - 1½h
	Stuffed Marrow	180-190	30 - 35
	Stuffed Tomatoes	180-190	15 - 20
Yorkshire Puddings: Large		210-220	25 - 40
Individual	used	200-210	15 - 25

## ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES Rare : 50-60°C; Medium : 60-70°C; Well : 70-80°C		
MEAT	FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and veal	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 15 minutes per ½kg (1lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

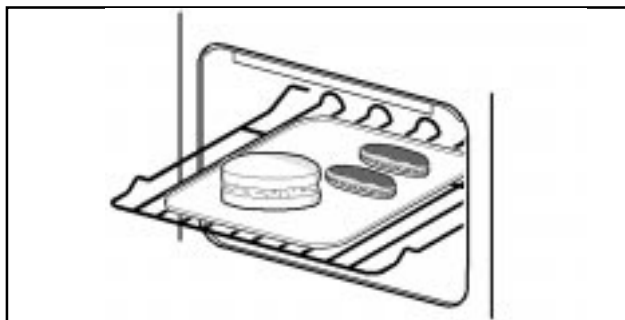
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger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

Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min. cooking time.

## DEFROSTING

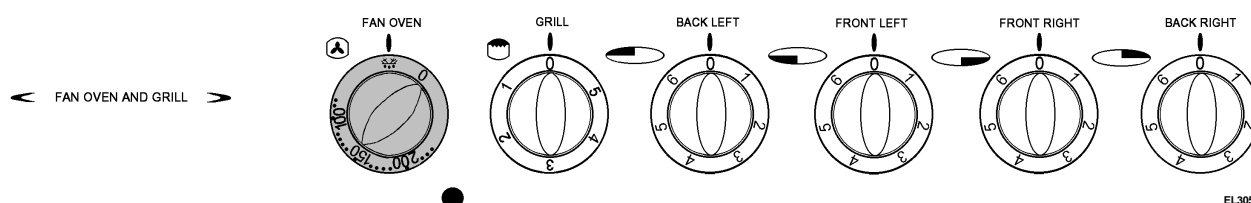
### USES OF DEFROST FEATURE


This fan oven 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.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

### SELECTING DEFROST

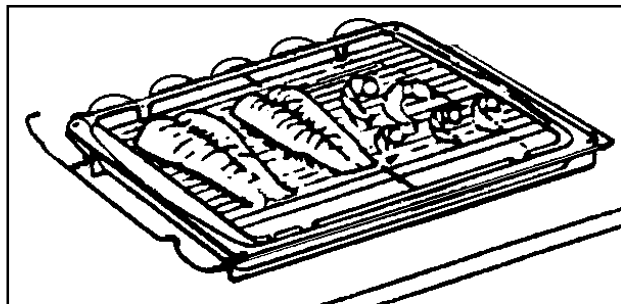


- Turn the fan oven temperature control to the defrost setting. 
- When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF.
- It may turn ON and OFF periodically during defrosting to maintain steady room temperature inside the oven.

### THINGS TO NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

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/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

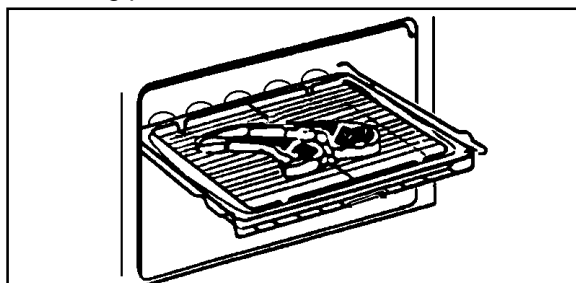
Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

**ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.**

**ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.**

### HINTS AND TIPS

- 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.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.

## CARE AND CLEANING

**ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY AT THE MAIN WALL SWITCH AND ALLOW THE COOKER TO COOL BEFORE CLEANING**

### CLEANING MATERIALS

Before using any cleaning materials on your cooker, 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 abrasives should also be avoided.

### CLEANING THE BRASS PLATED HANDLES

It is strongly recommended that only hot soapy water is used for cleaning the door handles. ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH.

### CLEANING THE SEALED HOTPLATES AND HOTPLATE TRIMS

In order to maintain the appearance of your cooker's sealed hotplates and trims you are advised to use the recommended cleaning agents daily. If you do not allow spillages to burn on they will be much easier to clean off.

### THINGS TO NOTE

The red spot in the centre of the hotplates may be removed with some abrasive cleaning agents. This is not a fault and does not affect the performance of the hotplates.

### FOR NORMAL SOILAGE

Wipe over the hotplates and trims using a clean damp cloth then switch to a low or medium setting for a few minutes to thoroughly dry.

### FOR HEAVY SOILAGE

Use a clean damp cloth or scourer with a cream cleaner e.g. 'Jif' or a powder cleaner e.g. 'Ajax' on the hotplate and trims. Follow the circular grooved pattern on the hotplate when cleaning. Rinse off cleaning agents thoroughly. Dry as for normal soilage.

For more stubborn marks warm the hotplate on a low setting for 30 seconds. Clean the sealed plate with 'Ajax' powder cleaner, 'Jif' cream cleaner or a 'Brillo' pad. You may have to rub hard for several minutes.

Rinse off cleaning agents thoroughly with a damp cloth. Switch to a low or medium setting for a few minutes until the hotplate is thoroughly dry.

### CLEANING THE HOTPLATE TRIMS

The stainless steel trims may become straw coloured during use. Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. Alternatively a powder cleaner such as 'Bar Keepers Friend' may be used regularly.

### CLEANING THE VITREOUS ENAMEL

Use a clean damp cloth or scourer made for non-stick saucepans with 'Jif' cream cleaner.

### AFTER CLEANING

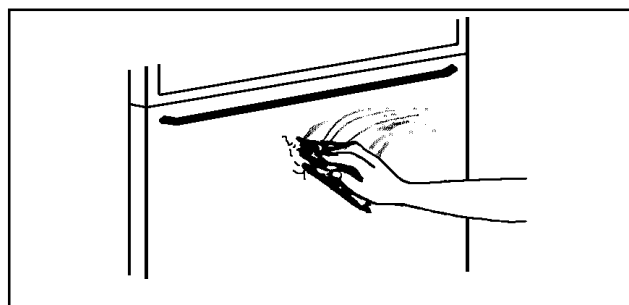
To maintain the appearance of the hotplates occasionally apply a little salt free vegetable oil or commercial restorative agent e.g. '4 Hob' or use a 'Minky' Hotplate Cleaning Cloth.

To apply vegetable oil, first heat the hotplate on a medium setting for 30 seconds then turn OFF. Pour a very small amount of oil onto kitchen paper, apply the paper to the hotplate and wipe off any excess oil. Heat the hotplate on a medium setting for 1 minute.

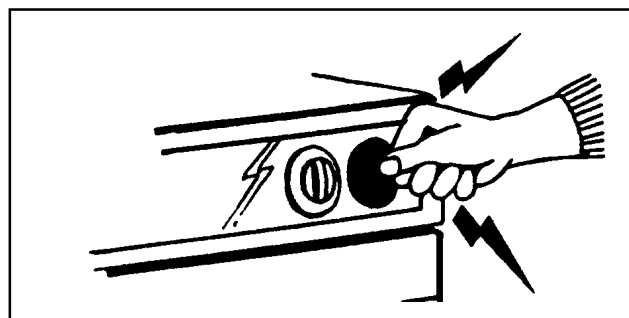
To apply restorative agent, apply a thin coating of '4 Hob' or use a Minky cloth following the manufacturers instructions.

### CLEANING THE OUTSIDE OF THE COOKER

DO NOT use abrasive cleaning materials or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



## CLEANING THE GRILL, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

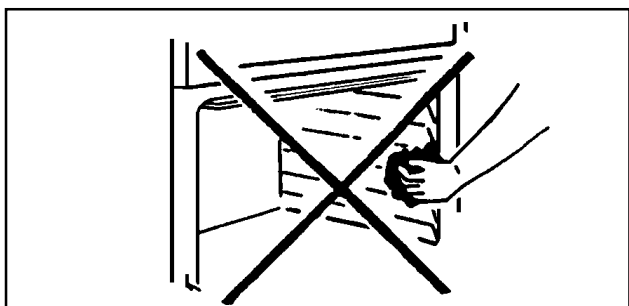
## CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS

The Stayclean surface on the rear oven panel should not be cleaned manually.

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

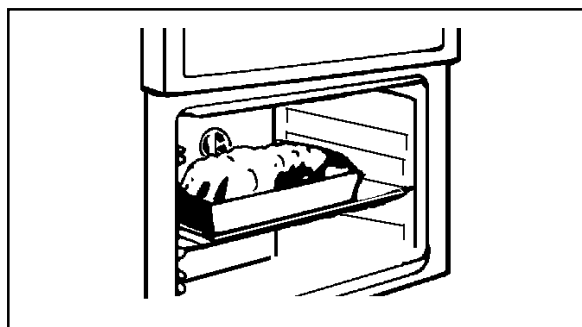
**Aerosol cleaners must not be used on the Stayclean rear oven panel and must not come into contact with elements or the door seal as this may cause damage.**

See Hints and Tips for keeping oven soilage to a minimum.



## HINTS AND TIPS

- Manual cleaning of the Stayclean surface IS NOT recommended. Damage will occur if oven sprays or abrasives of any kind are used.
- The Stayclean surface destroys splashes of food and fats when the oven temperature is raised to around 220°C.
- It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.
- Slight discolouration and polishing of the Stayclean surface may occur in time. This DOES NOT affect the Stayclean properties in any way.
- Follow the recommendations below to keep oven soilage to a minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
- 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 soilage.
- It is NOT necessary to add water to the 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. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.



## SOMETHING NOT WORKING?

We strongly recommend that you carry out the following checks on your cooker 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.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the cooker is under guarantee.

### **The cooker does not work at all:**

- \* Check that the cooker has been wired in and is switched on at the wall.
- \* Check that the main cooker fuse is working.

### **The hotplates and oven work but the grill does not:**

- \* Check that you have carefully followed the instructions for the operation of the grill.

### **The grill does not work:**

- \* Check that the grill door is left open during grilling.

### **The oven temperature is too high or low:**

- \* Check that the recommended temperatures are being used (see page 16). Be prepared to adjust up or down by 10°C to achieve the results you want.
- \* Care should be taken when using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

- \* Ensure you purchase an accurate good quality instrument.
- \* The oven will cycle about a set temperature and will not be constant.

### **If the oven is not cooking evenly or the side opening door will not stay open:**

- \* Check that the cooker is level.
- \* Check that the recommended temperatures and shelf positions are being used.

### **The fan oven is noisy:**

- \* Check that the oven is level.
- \* Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

## **GUARANTEE**

Your Electra cooker is covered by the terms of your Electricity Company's guarantee for the period of one year.

In the event of a defect please contact the Service Department of your local Electricity Company.

It is suggested that you record the model number, product number, serial number and date of purchase on the following page. The model, product and serial numbers of the cooker are detailed on the rating plate. This can be found on the lower front frame of the cooker upon opening the oven door.

### **IMPORTANT NOTICE**

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This handbook is accurate at the date of printing, but may be superseded and should be disregarded if specifications or appearance are changed.

## SERVICE CALL RECORD

### How to obtain After Sales Service quickly

Remember that you may be charged for a service call (even during the guarantee period) if nothing is found to be wrong with the cooker. So always check the instructions to make sure you have not missed anything.

Make a note of your nearest Electricity Company Service Depot and their telephone number here:

.....

The receptionist will need the answer to certain questions, so to save you time and money, please have the following information ready in case you have to call us.

Your name and  
address.....

.....

.....

Telephone  
number.....

.....

Name of the cooker.....

Model number.....

.....

The serial number (shown on the rating plate).....

Product number.....

.....

The showroom where you bought the cooker.....

Date of purchase.....

.....

If free service under guarantee is required, please have available proof of date of purchase when the Service Electrician calls.

In order to provide a complete service history of your cooker, please ask the Service Electrician to record the appropriate details in the chart below.

Date	Nature of Fault	Parts Replaced or Repaired	Signature





MODEL NO.  
**EL 305C**



PART NO.  
**311507900**