

Model EDB705

IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these warnings contact the Customer Care Department. The address is on the back page of this book.

INSTALLATION

The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician/competent person.

The appliance must be installed in an adequately ventilated room.

NOTE: 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** try to move the appliance by pulling the door handles.

Warning: **Do Not** attempt to lift 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.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

CHILD SAFETY

Do not allow young children to play with any part of the packaging.

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

During use the appliance becomes **hot**, care should be taken to avoid touching heating elements inside the oven.

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

DURING USE

This appliance has been designed for domestic use to cook edible foodstuffs only, and must not be used for any other purpose.

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.

Do not stand too close to the oven or grill while in use as warm air will exhaust from the grill cavity and the vents on the front frame of the appliance.

Do not leave the grill pan handle in position when grilling and ensure oven gloves are used to remove and replace the handle, as it will become **hot**.

Always use oven gloves to remove and place food in the oven.

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

Never line any part of the appliance with aluminium foil.

Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.

Never leave the appliance unattended when the oven door is open.

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

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. They are a safety hazard.

CLEANING AND MAINTENANCE

The appliance is heavy and care must be taken when moving it.

For Hygiene and safety reasons this appliance 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 cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Always allow the cooling fan to cool the appliance down 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.

SERVICE

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 31 of this book.

AT THE END OF THE APPLIANCE LIFE

When the time comes to dispose of your appliance please contact your local Council Authority. They can arrange to dispose of the appliance in a safe and controlled manner.

The number will be in the telephone book.



Please read this instruction book carefully before use and retain for future reference.

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Please read the whole instruction book before using the appliance. To help you the following symbols will be found in the text.



Safety Instructions



Step by Step Instructions



Hints and Tips

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FOR THE INSTALLER

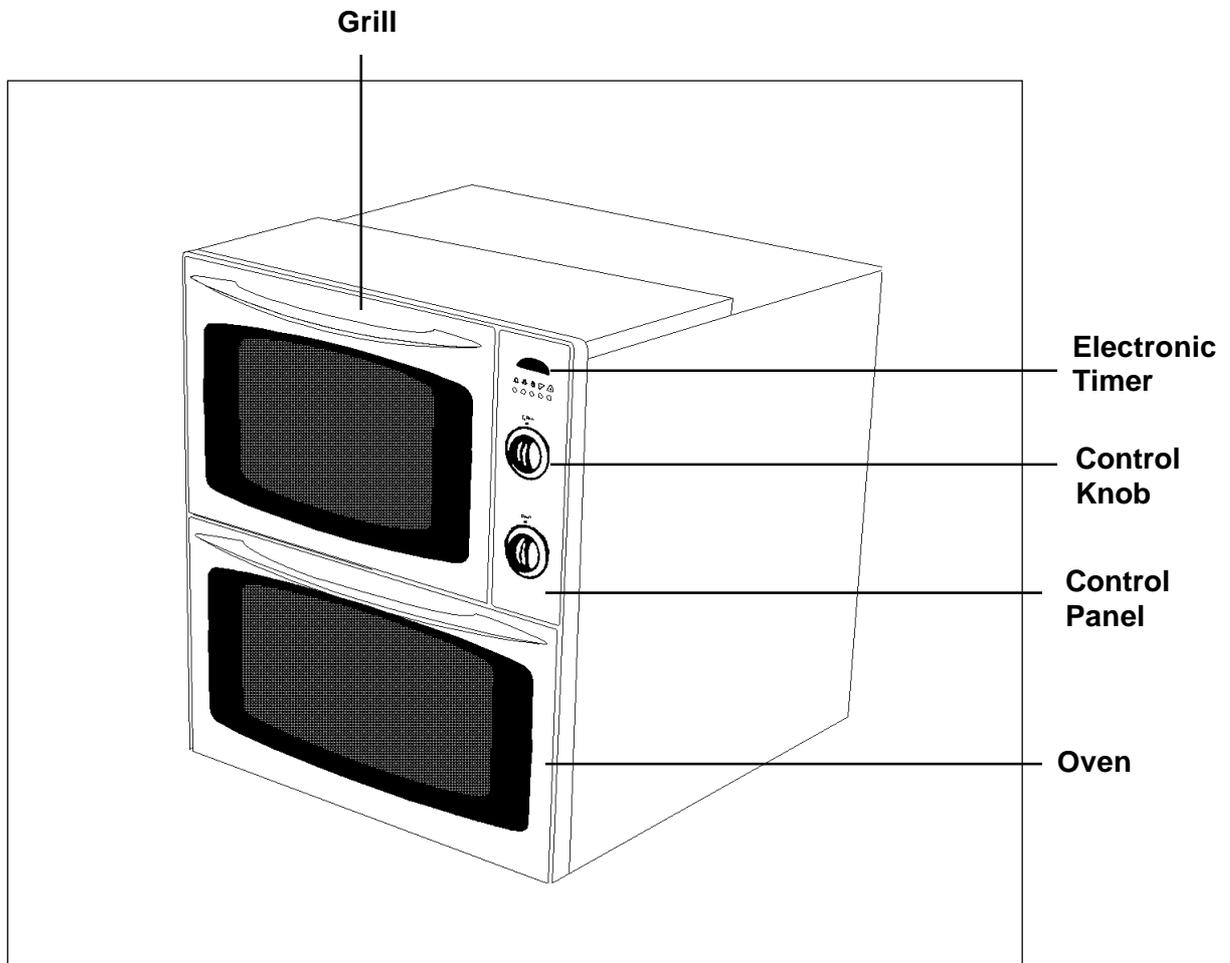
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DESCRIPTION OF THE APPLIANCE

Built in electric oven and grill



WARNING: THIS APPLIANCE MUST BE EARTHED



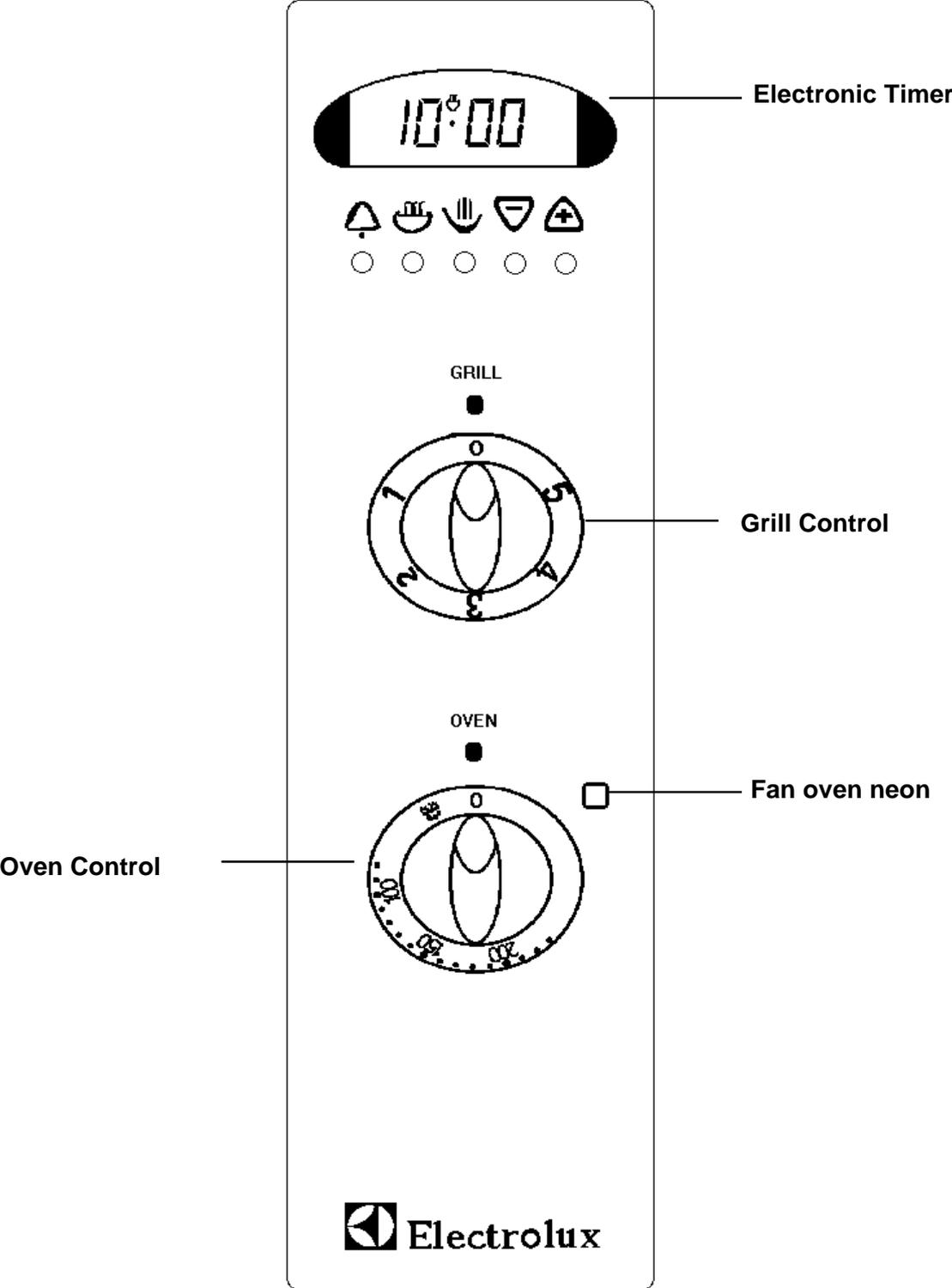
Please note: EDB705GR control knobs and handles will differ in type and shape from that shown in the diagram.

Your built in appliance comprises of a electric oven and grill.

The oven can be automatically controlled by the electronic timer.

GETTING TO KNOW YOUR OVEN

The Control Panel



Please note: EDB705GR control knobs will differ in type and shape from that shown in the diagram.

THE COOLING FAN FOR THE CONTROLS

Your appliance has a cooling fan fitted behind the controls to prevent them from overheating. The cooling fan will come on immediately when the grill is switched on and after a short time when the oven is in use.

The cooling fan may run on after the oven or grill is turned off for a period of time to cool the appliance down. It may continue to switch on and off until the appliance is cool.



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.

NOTE

The action of the cooling fan will depend on how long the oven or grill has been used and at what temperature. It may not run on where the grill or oven has only been used for a short time.



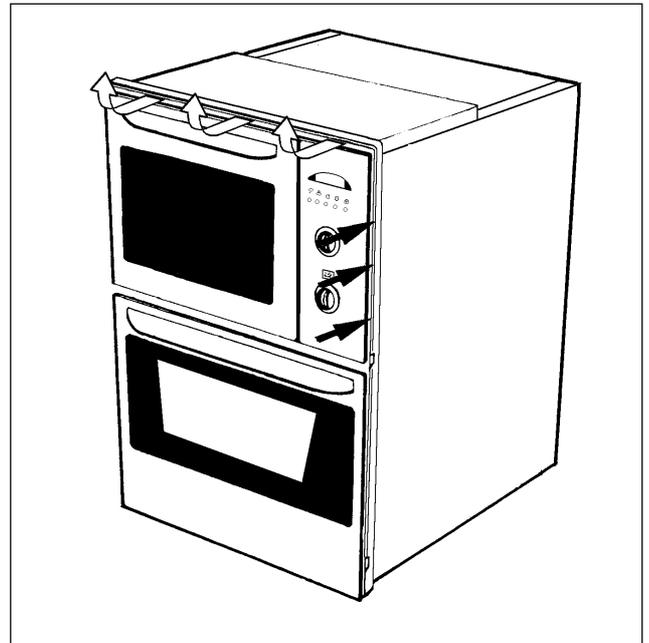
Do not stand too close to the grill or oven when in use as warm air will exhaust from the grill cavity and oven vents.

CONTROL PANEL INDICATOR NEON

The light indicates whether the oven is switched on. This will turn on and off during use to show that the temperature is being maintained.

The Fan oven neon does not operate with the Defrost setting.

If the neon does not operate as the instructions indicate the control have been incorrectly set. Return the control to zero and re-set following the instructions for the required setting.



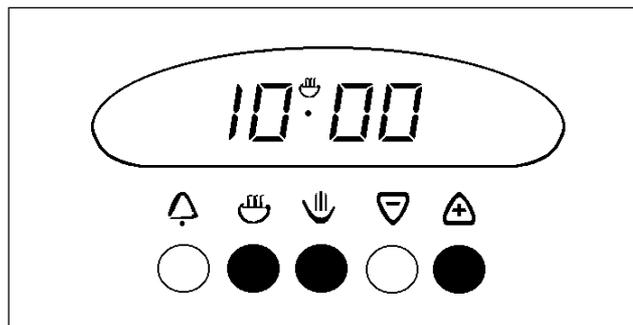
BEFORE USING THE APPLIANCE

WHEN FIRST SWITCHING ON

The timer must be set to manual operation before the fan oven can be operated. This must be done whenever the appliance is switched off at the wall or when there has been a power failure. For instructions on how to set the timer see page 10.

If the fan oven indicator neon does not glow when the oven is switched on, it is most likely that the timer is set for automatic cooking.

The Grill is not controlled by the electronic timer.



RATING PLATE

This is situated on the lower front frame of the appliance upon opening the grill cavity 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.

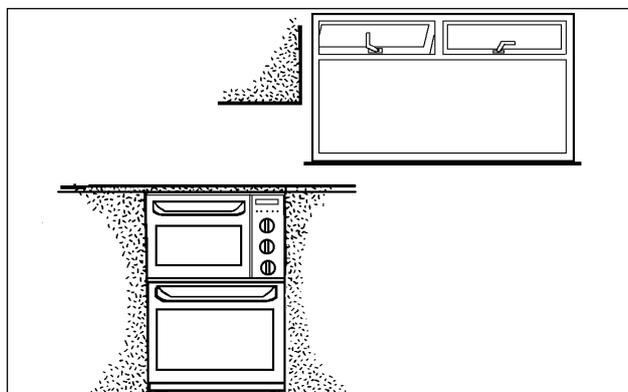
PREPARING TO USE YOUR APPLIANCE

Wipe over the base of the oven with a soft cloth and hot soapy water and wash the grill and oven furniture before use.

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.



CONDENSATION AND STEAM

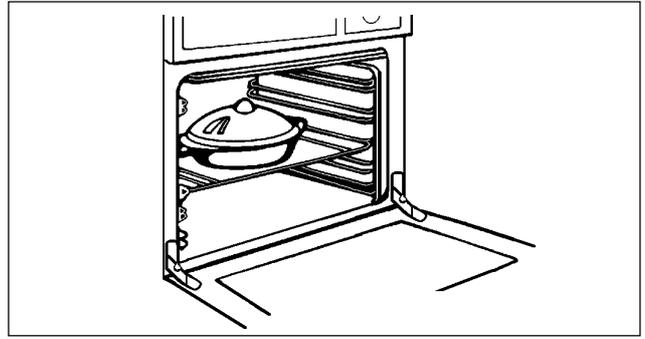
When food is heated it produces steam in the same way as a boiling kettle does. The ovens are vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven and grill doors to allow any build up of steam or heat to release. If the steam comes into contact 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 occurring, regularly wipe away condensation and any soilage from the appliance surfaces.

COOKWARE

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

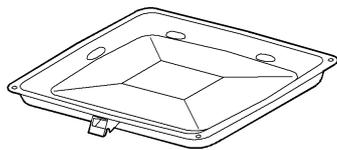
Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.



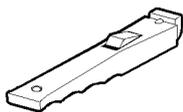
GRILL AND OVEN FURNITURE

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

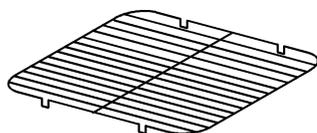
1 grill pan



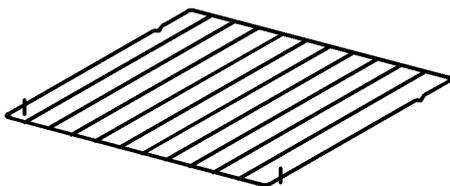
1 grill pan handle



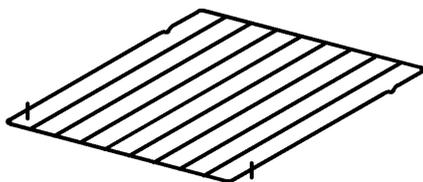
1 grill pan grid



2 shelves for oven cooking



1 shelf for grilling



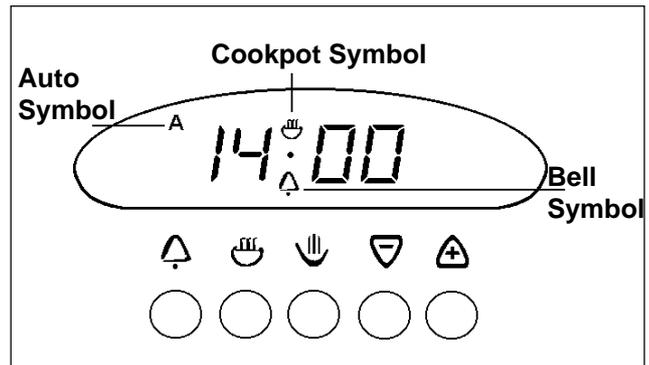
THE ELECTRONIC TIMER

The electronic timer can indicate the time of day, operate as a minute minder and automatically time the oven.

- A Auto Symbol (automatic cooking)
-  Bell Symbol (minute minder)
-  Cookpot Symbol (manual cooking)

Please note that this is a 24 hour clock, for example 2pm is shown as 14.00.

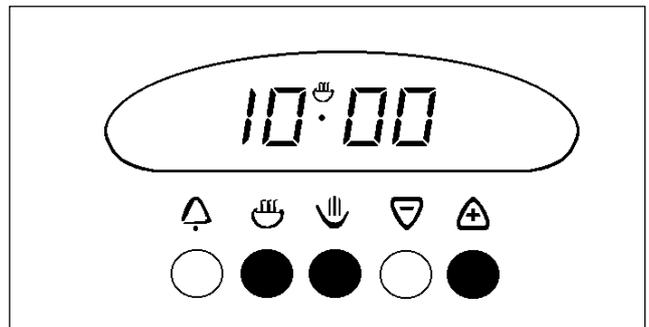
If the oven is switched off on the wall or there is loss of power the clock will stop and you will not be able to use the appliance. When you first switch the electricity supply on, the timer display will flash.



TO SET THE TIME OF DAY

1. Press buttons  and  together.
Release the buttons.
2. Within 5 seconds press the  button until the time of day shows in the display.

The cookpot symbol () will be showing.



THE MINUTE MINDER

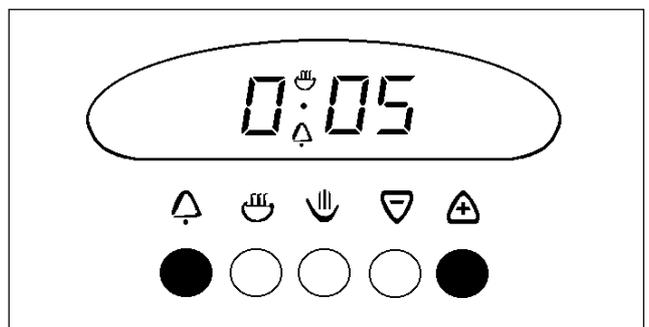
1. Press and release the  button.
2. Within 5 seconds press the  button until the display shows the time you want.

Our diagram shows the timer set to 5 minutes. After a few seconds the time of day will show in the display.

When you are using the minute minder you can check the number of minutes remaining by pressing the  button.

At the end of the timed period an alarm will sound. Switch off the alarm by pressing the  button.

After a few seconds the time of day shows in the display.



AUTOMATIC TIMER CONTROL

The automatic timer can be used with the oven only.

TO SWITCH THE OVEN ON AND OFF AUTOMATICALLY

1. Ensure the clock is showing the correct time of day.
2. Place food in the oven.
3. Set the length of time you want the food to cook for by pressing and releasing the  button and then pressing the  button until the correct cooking time is displayed.
This must be completed within 5 seconds of pressing the  button.

The maximum cooking time is 23 hours 59 minutes.

The Cookpot and Auto symbols will show in the display. Our diagram shows the cooking time set for 2 hours 30 minutes.

After a few seconds the time of day shows in the display.

4. To set the time you want the food to be cooked by, press and release the  button. This will show you the earliest possible stop time.

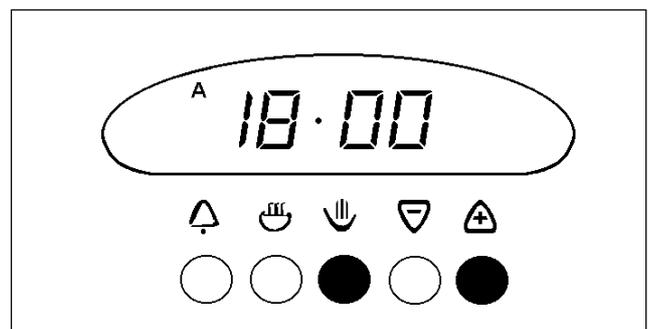
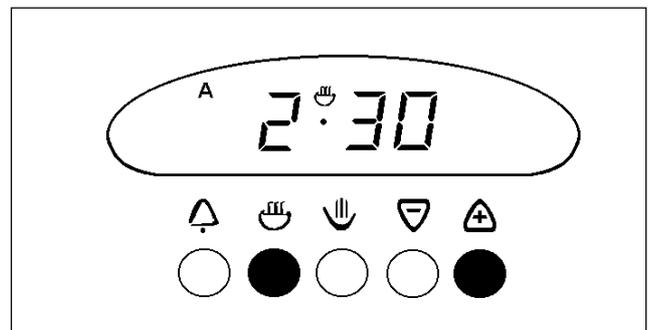
If this is different to the time you want the food to be cooked by, press the  button within 5 seconds until the correct stop time shows in the display. Our diagram shows the food is to be cooked by 18.00 (6pm).

After a few seconds the time of day shows in the display and the Cookpot symbol goes out.

The 'Stop' time must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 hours (9.00am) the latest 'Stop' time will be 08.59 (8.59am) the next day.

5. Turn the oven control to the required setting.

The clock will work out what time the oven will switch itself on and will switch the oven off at the end. An audible signal will sound when cooking is complete. To cancel the alarm, see over page.



RETURNING THE APPLIANCE TO MANUAL OR TO CANCEL AN AUTOMATIC PROGRAMME

Once automatic cooking is complete an alarm will sound and the Auto symbol will flash to remind you that the oven needs to be set for manual operation.

1. To do this press buttons  and  together.
After a few seconds the timer will show the time of day. The cookpot will show in the display and the oven will switch on again.
2. Turn off the oven control.

TO SET THE TIMER TO SWITCH OFF ONLY

This is useful if you want to begin cooking immediately but have the oven switch off whilst you are out.

1. Ensure the clock is showing the correct time of day.
2. Place food in the oven.
3. Set the length of time you want the food to cook for. Press and release the  button and then within 5 seconds press the  button until the correct cook time is showing.

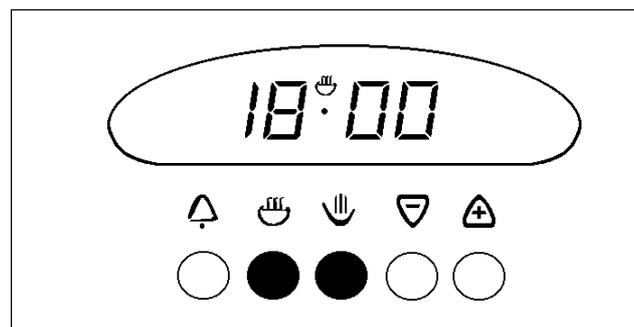
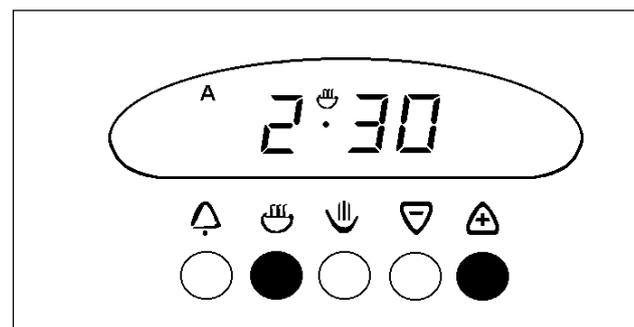
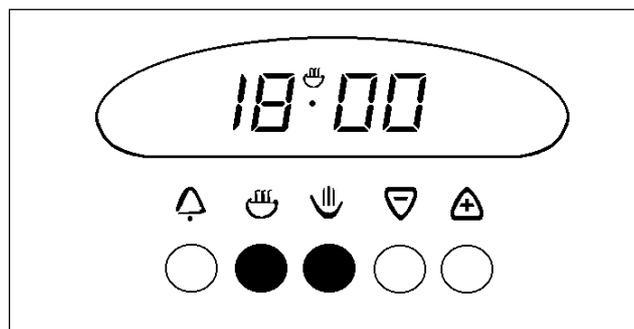
Our diagram shows the timer set for 2 hours 30 minutes.

After a few seconds the time of day shows in the display.

4. Turn the control to the required setting.
If you want to check the time the oven will switch off simply press the  button and the 'Stop' time will be displayed.

At the end of the cooktime the oven will switch off, the alarm will sound and the auto symbol will flash.

5. To cancel and return to manual operation press buttons  and  together.
6. Turn off the oven control.



THE GRILL



WARNING - Accessible parts become hot when the grill is in use. Keep children away.

USES OF THE GRILL

The grill is situated in the top compartment. The grill gives variable heat settings. Use the high numbers for foods that cook quickly such as toast and the lower numbers to cook thicker foods such as chicken after it has been browned on the high number.

HOW TO USE THE GRILL

1. To operate the grill open the grill door and turn the grill control in either direction.
2. The highest number represents the hottest setting and the lowest the coolest setting.
3. 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. The food will however continue to cook gently if the grill is used for this purpose.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING.

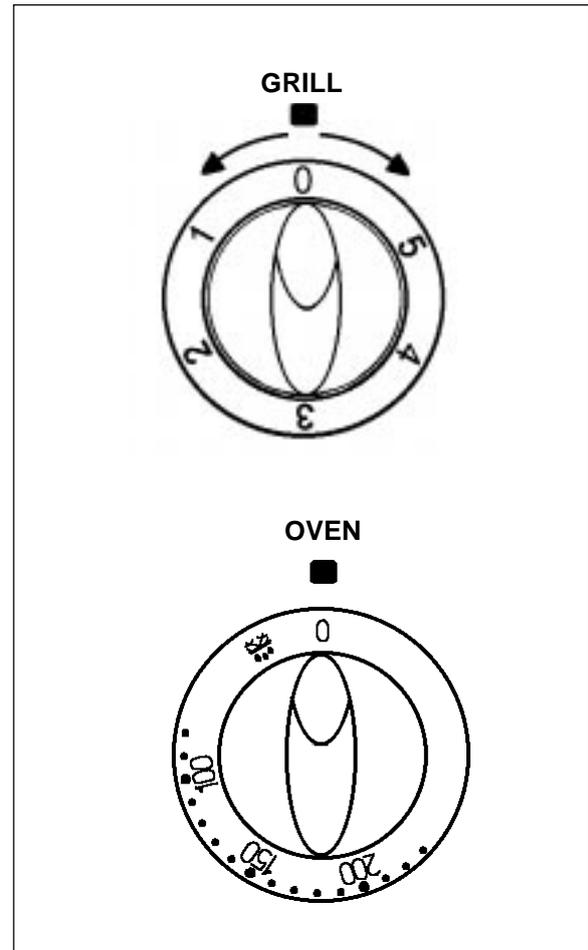
Some smoke from fat splashes may be evident as the grill cleans itself.

TO FIT THE GRILL SHELF

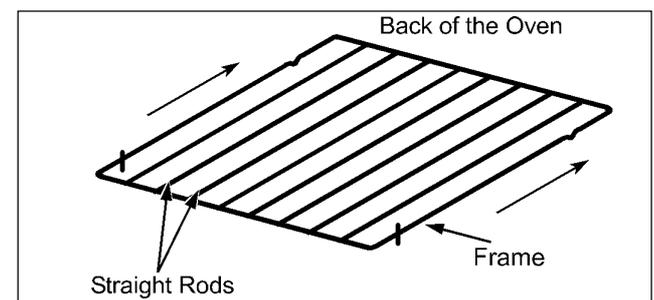
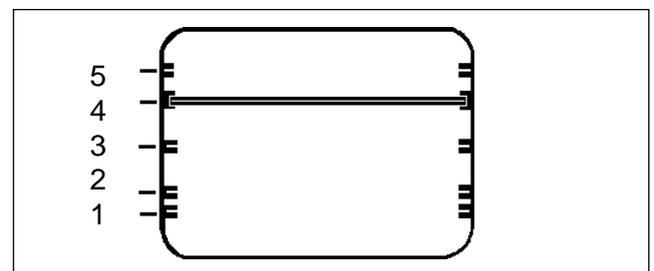
There are 5 shelf positions in the Grill. Shelf positions are counted from the bottom upwards.

The shelf 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.



Please note: EDB705GR control knobs will differ in type and shape from that shown in the diagram.



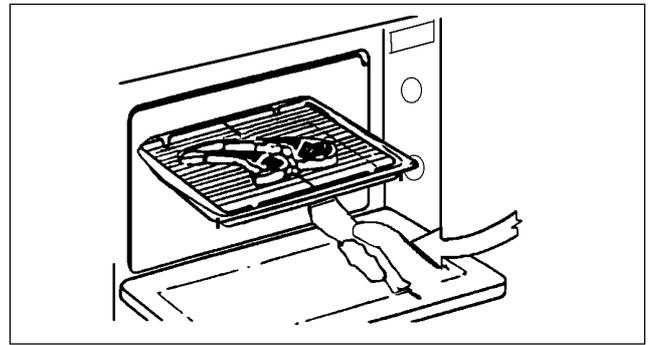
THE GRILL PAN AND HANDLE

The grill pan has 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.

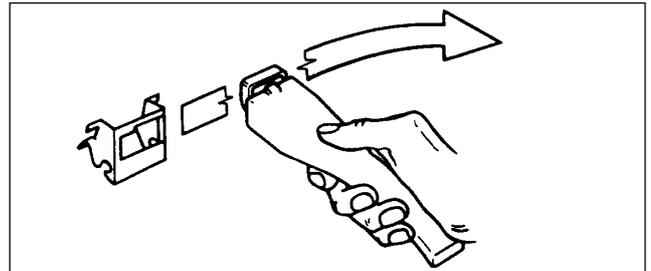


To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.



Protect your hands when removing the grill pan handle.

Always remove the grill pan handle during grilling.

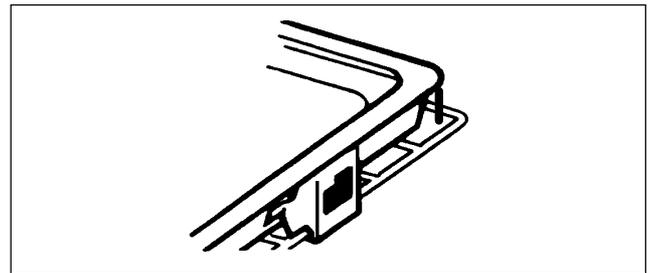


To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.



The Grill Pan must not be located in the shelf runners.

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.

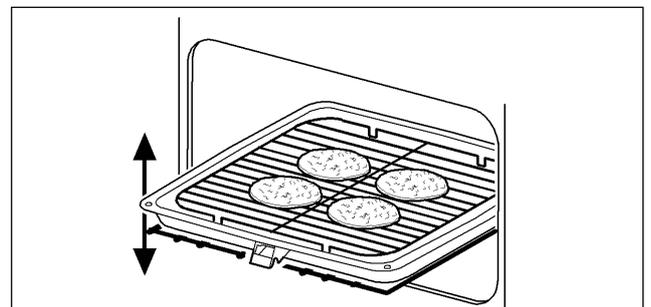


Ensure that the grill pan is supported when it is withdrawn.

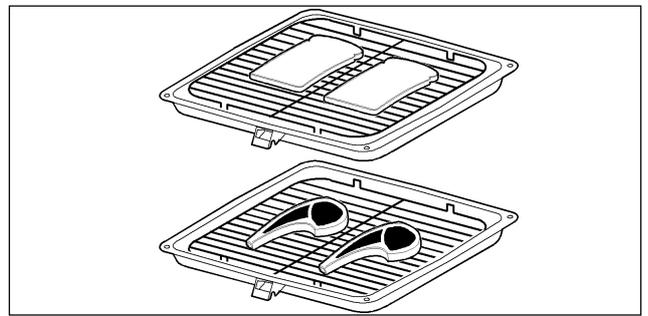


HINTS AND TIPS

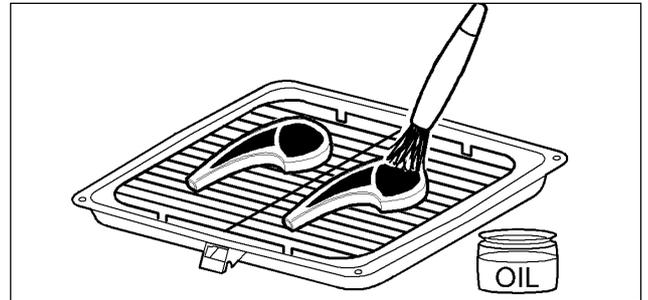
- Most foods should be placed on the grilling grid in the grill pan. This allows maximum circulation of air by raising the food out of fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.



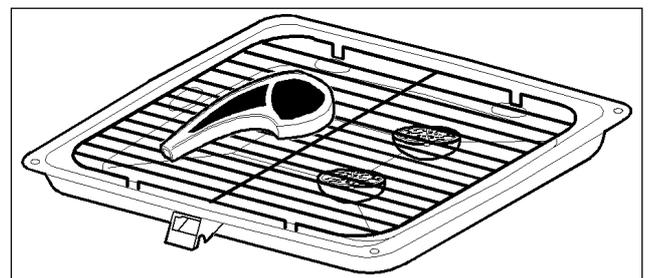
The grill pan grid is reversible. This is useful if you want to cook foods of varying thickness. As a general rule, bread for toasting should be placed on the grid in the ' high ' position in the grill pan. Foods such as chicken pieces or chops may be grilled using the grilling grid in the low position.



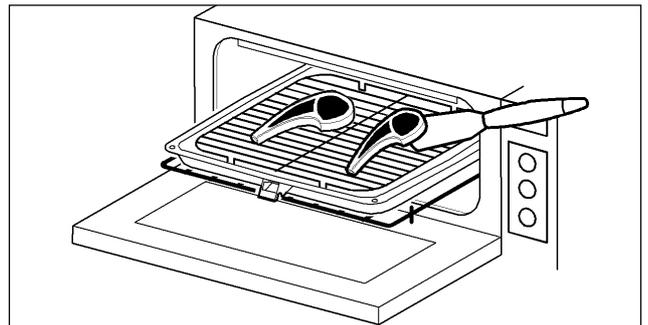
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.



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

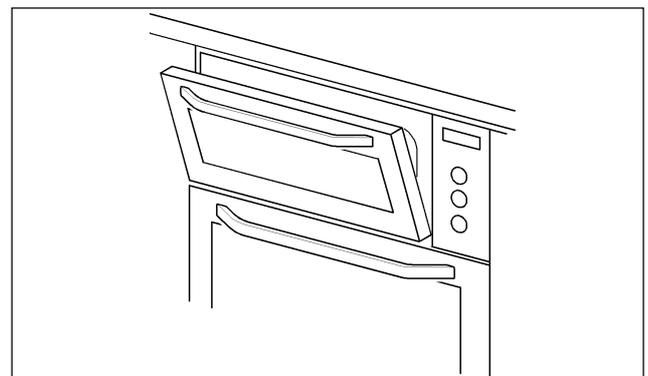


- The food should be turned over during cooking as required. **Do not** use the grill to keep food warm as it will continue to cook the food.



- The grill door must be left open when grilling. For convenience the grill door can be left ajar.

- Preheat the grill on full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf position as necessary during cooking.



GRILLING CHART

The chart below gives recommended cooking times and shelf positions. Remember that these are a guide and should be adjusted to suit personal taste.

Note

Shelf positions are counted from the top downwards.

FOOD	Grill Time (Min)	Shelf	Grid Position
Bacon Rashers	3 - 5 each side	5	High
Beefburgers	6 - 10 each side	5	Low
Chicken Joints	15 - 20 each side	3	High
Chops - Lamb	7 - 10 each side	5	Low
- Pork	10 - 15 each side	5	Low
Fish - Whole Trout / Herring	8 - 12 each side	5	Low
Fillets - Plaice / Cod	4 - 6 each side	5	Low
Kebabs	10 - 15 each side	5	Low
Kidneys - Lamb	4 - 6 each side	5	Low
Pig	8 - 10 each side	5	Low
Liver - Lamb / Pig	5 - 10 each side	5	Low
Sausages	10 - 15 turn as required	5	Low
Steaks - Rare	3 - 6 each side	5	Low
Medium	6 - 8 each side	5	Low
Well Done	7 - 10 each side	5	Low
Browning e.g. au gratin, lasagne, shepherd's pie	3 - 5 mins	3	-

THE OVEN

USES OF THE FAN OVEN

The Fan oven is particularly suitable for cooking larger quantities of food or for weekend or celebration meals.

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 chart on page 19 until you are familiar with the lower temperatures associated with Fan oven cooking. As a guide reduce temperatures by 20°C - 25°C for your own recipes.

BATCH BAKING

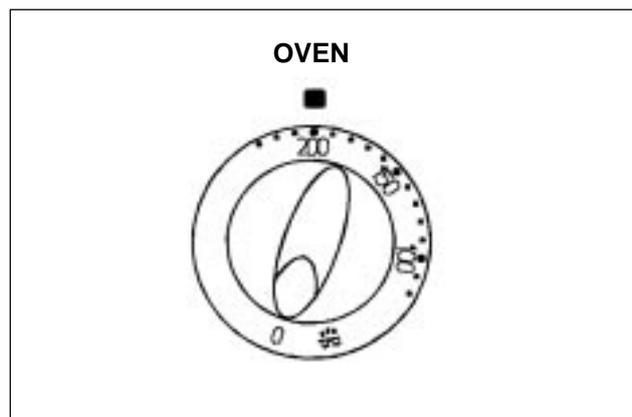
The Fan oven cooks evenly on all shelf levels, especially useful when batch baking.

HOW TO USE THE FAN OVEN

1. Turn the Fan oven temperature control to the required setting.

THINGS TO NOTE

- The oven light will come on when the control is turned.
- The cooling fan for the controls may operate after a time. See page 6 for further details on the operation of the cooling fan.
- If an automatic programme has been set, the oven fan and oven light do not come on until the cook time begins.



Please note: EDB705GR control knobs will differ in type and shape from that shown in the diagram.

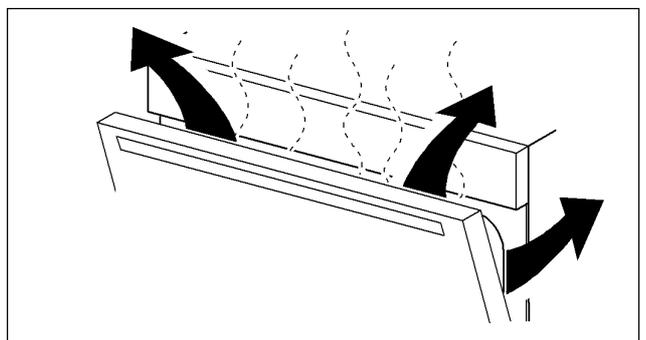
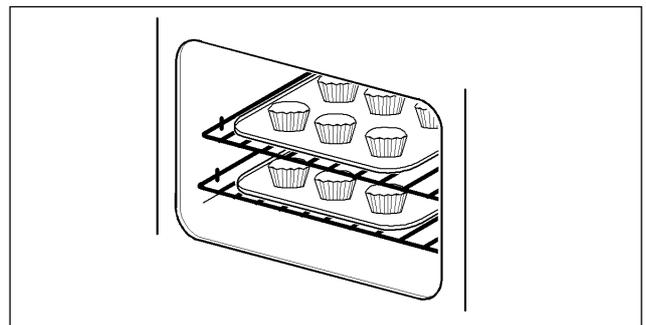
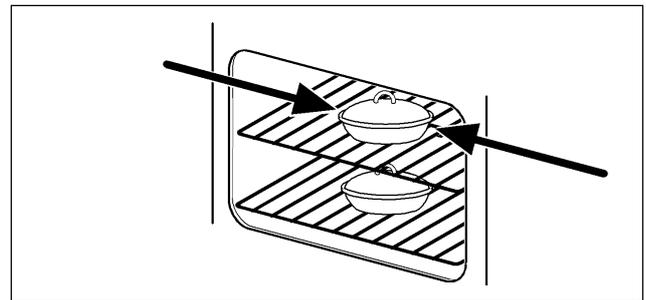
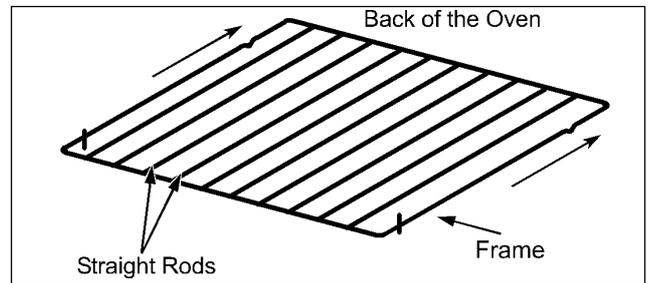
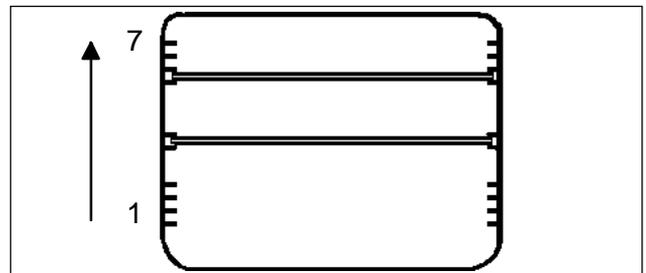
TO FIT THE OVEN SHELVES

There are 7 shelf positions in the oven. Shelves are numbered from the bottom upwards.

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.

i 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.
- 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.
- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. 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.
- 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 19.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



FAN OVEN COOKING CHART

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

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

FOOD	SHELF POSITION	TEMP (°C)
Biscuits		160 -190
Bread		210 -220
Bread Rolls / Buns	Shelf	210 -220
Cakes: Small & Queen		160 -170
Sponges		160 -170
Victoria Sandwich	positions	160 -170
Madeira		140 - 150
Rich Fruit		140 -150
Christmas	are not	130 - 140
Gingerbread		140 -150
Meringues		90 - 100
Flapjack	critical	170 - 180
Shortbread		140 - 150
Baked Custard		140 - 150
Casseroles : Beef / Lamb	but ensure	140 - 150
Chicken		160 -180
Convenience Foods		According to Manufacturers
	that oven	Instructions
Fish		150 - 170
Fish Pie - potato topped		190 - 200
Fruit Pies, Crumbles	shelves are	180 -190
Milk Puddings		130 - 140
Pasta / Lasagne etc.		180 - 190
Pastry : Choux -	evenly	
Eclairs/profiteroles		160 - 170
Flaky / Puff pies		210 - 220
Shortcrust -	spaced	
Mince pies		170 - 180
Meat pies		210 - 220
Quiche, Tarts, Flans	when	180 - 190
Roast Meat / Poultry		160 - 180
Scones		200 -210
Shepherds Pie	more	190 - 200
Soufflés		170 - 180
Vegetables : Baked Jacket Potatoes		190 - 200
Roast Potatoes	than one is	200 - 210
Yorkshire Puddings - Large		210 -220
- Individual	used	210 -220

ROASTING CHART

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

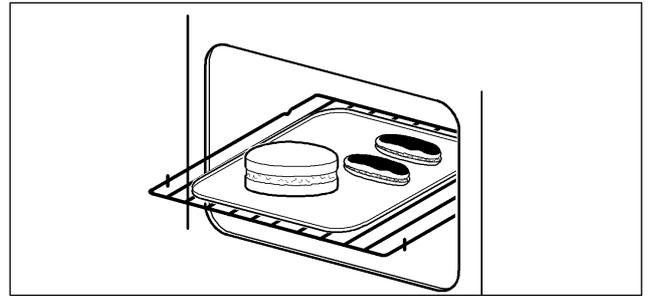
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger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

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

DEFROST FEATURE

USES OF DEFROST FEATURE

This Fan oven function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. 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.

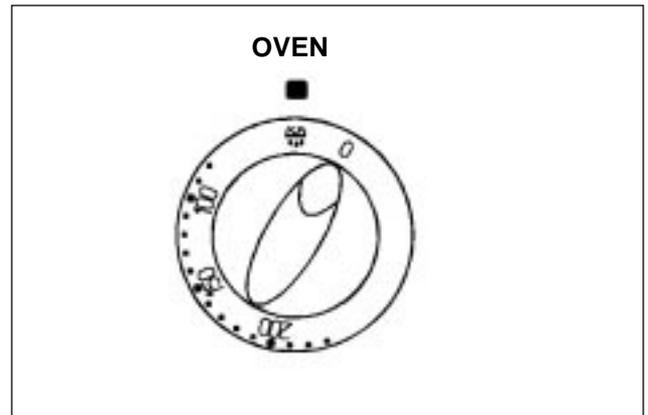


HOW TO DEFROST

1. Turn the Fan oven temperature control to Defrost setting. 

THINGS TO NOTE

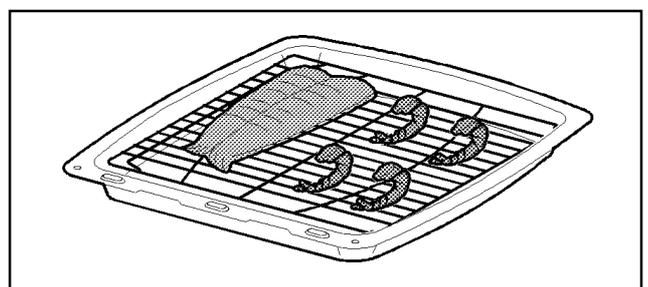
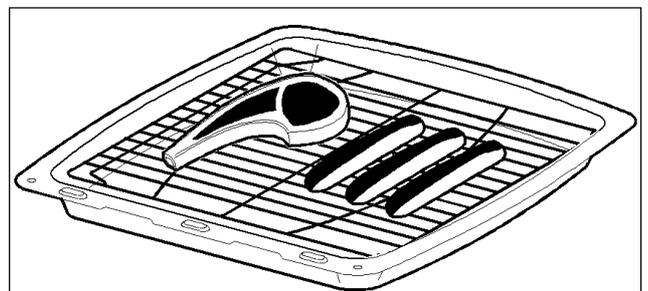
- The oven fan and internal oven light will operate.



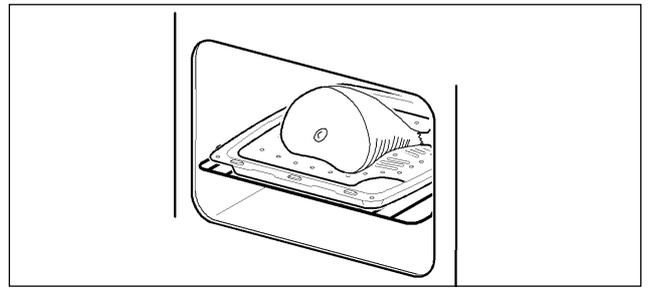
Please note: EDB705GR control knobs will differ in type and shape from that shown in the diagram.

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.
- 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/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.
- **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.
- 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.



CARE AND CLEANING



Before cleaning the appliance always allow the cooling fan for the controls to cool the appliance down before switching off 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 abrasives should also be avoided.

CLEANING THE BRASS PLATED HANDLES AND CONTROLS

(WHERE APPLICABLE)

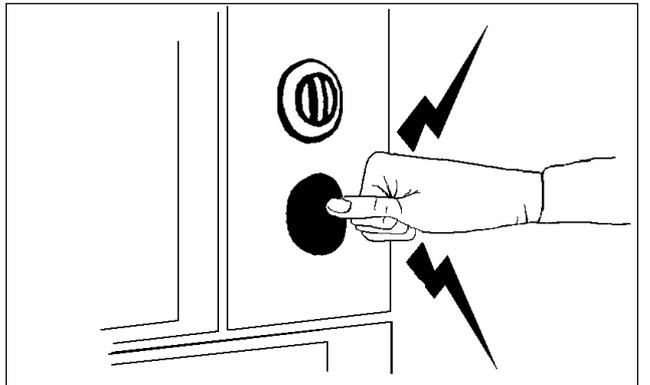
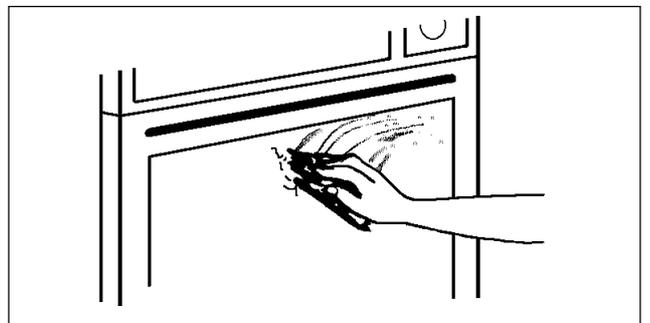
It is strongly recommended that only hot soapy water is used for cleaning the handles and controls. ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH.

CLEANING THE OUTSIDE OF THE APPLIANCE

DO NOT use abrasive cleaning materials e.g Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel and oven doors using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.



Do not attempt to remove any of the control knobs from the panel as this may cause damage.



CLEANING THE OUTER AND INNER DOOR GLASS PANELS



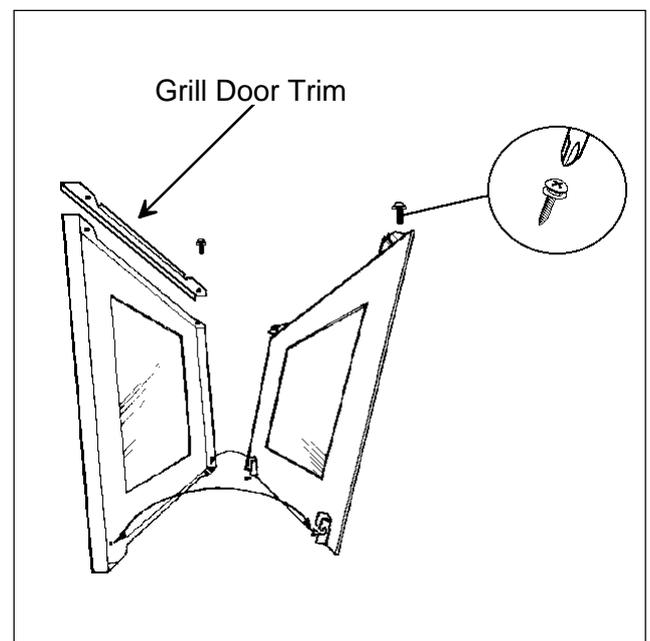
To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

The outer grill and oven door glass panels are removable for cleaning.

TO REMOVE THE OUTER GLASS

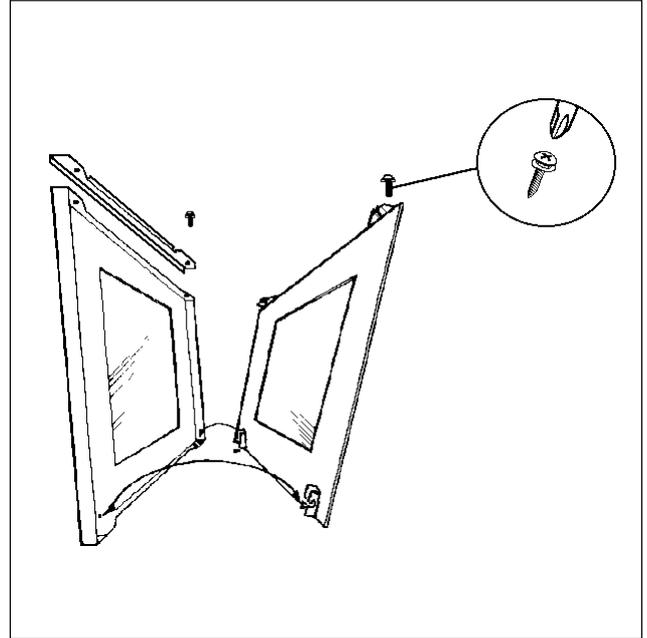
1. Open the grill or oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Holding the door glass securely in place with one hand remove the screws and washers with the other hand.
The screws and washers retain the trim on the top of the grill door. Note the position of the trim on the door.
4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.
5. Clean the outer and inner glass using hot soapy water or Hob Brite. Should the inner face of the outer door glass be heavily soiled it is recommended that soapy water with a high concentration of soap is used. To prevent streaking a glass cleaning spray may be applied and the glass polished with a soft cloth. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door glass.



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 OUTER DOOR GLASS

1. Holding the door glass panel with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Holding the door glass with your left hand, use your right hand to open the oven door. Bring the door gently towards the glass panel ensuring the screw location holes line up.
3. Place the trim in the correct position on the top of the grill door.
4. Hold the glass in place with one hand and insert the cross head screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
5. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.



 **DO NOT attempt to use the oven without the glass being in place.**

TO CLEAN THE INNER GLASS DOOR

The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. **DO NOT** use abrasives as they may damage the glass or seal.

CLEANING THE OVEN AND GRILL COMPARTMENT

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

The vitreous enamel 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.

CARE OF STAYCLEAN SURFACES

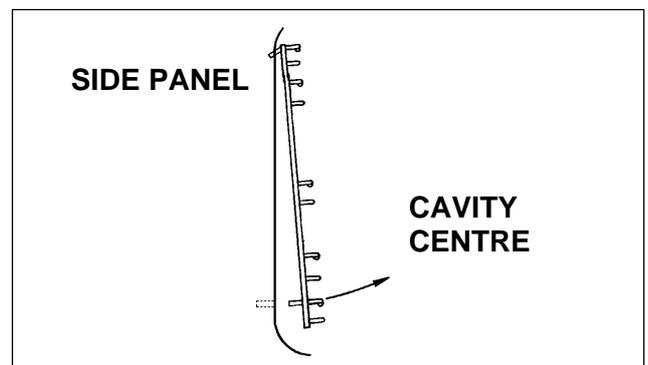
The back panel of the fan oven is coated with a Stayclean finish. This should not be cleaned manually. Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with elements or the door seal, as this may cause damage.

During normal use the Stayclean coating will become splashed with fats and food residues. By running the oven without food, the Stayclean surfaces burn off any soilage.

TO REMOVE THE WIREWORK RUNNERS

The wirework runners in the grill and oven can be removed for cleaning.

1. Remove all shelves and furniture from the grill / oven compartments.
2. Hold the wirework at the bottom and gently pull towards the centre of the grill or oven compartment.
3. Unhook the runner at the top and remove it from the cavity.
4. To replace, hook the wirework back into the oven sides.



Ensure that the wirework runners are firmly in place before refitting the shelves.

CLEANING THE SHELVES, WIREWORK RUNNERS AND OVEN FURNITURE

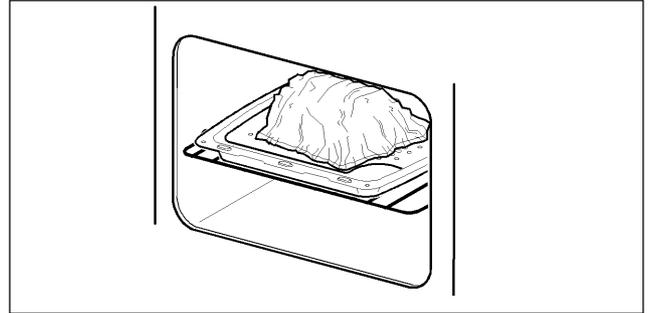
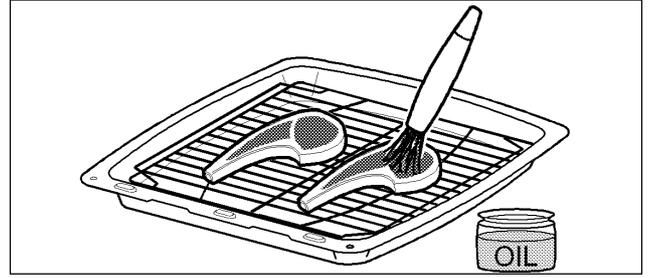
Soak the oven shelves, wirework runners and grilling grid in hot soapy water if heavily soiled, they will then clean more easily. If the shelves are heavily soiled a soap impregnated steel wool pad can be used.

The grill pan can be cleaned using a soap impregnated steel wool pad.

All items of grill and oven furniture are dishwasher safe with the exception of the grill pan handle.

COOKING TO REDUCE SOILAGE

- 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 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. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

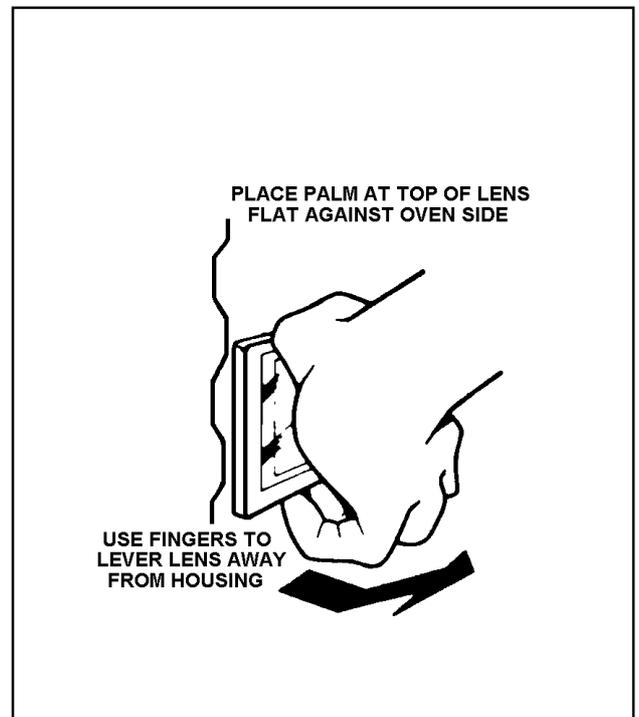


REPLACING AN OVEN LIGHT BULB

 Isolate the appliance from the electricity supply before replacing the bulb.

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

1. Make sure the appliance is cool before you replace a bulb.
2. Open the oven door and remove the shelves and wirework runners. Instructions on how to remove the wirework runners are given on page 26.
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 oven shelves.
7. Restore the appliance to the electricity supply and reset the time of day.



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.

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

PROBLEM	POSSIBLE SOLUTION
The grill, ovens and timer do not work	<p>Check that the appliance has been wired in to the appliance supply and is switched on at the wall.</p> <p>Check that the main cooker fuse is working.</p>
The Grill works but the Fan Oven does not.	<p>Check that the timer is set for manual operation. See page 10.</p>
The Grill does not work or cuts out after being used for a long period of time.	<p>Check that only the Grill control has been turned.</p> <p>Ensure that the grill door is open when grilling. Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal.</p> <p>Ensure the cooling fan is running when the grill is on. If the cooling fan fails, the grill will turn on and off. Contact your local Service Force Centre.</p>
The timer does not work	<p>Check that the instructions for the operation of the timer are being closely followed.</p>
The indicator neons are not working correctly	<p>Check that you have selected only the function you require. Ensure all other controls are in the Off '0' position.</p>
The oven is not cooking evenly	<p>Check that the appliance is correctly installed and is level.</p> <p>Check that the recommended temperatures and shelf positions are being used.</p>

The oven fan is noisy

Check that the oven is level.

Check that shelves and bakeware are not vibrating in contact with the oven back panel.

The oven temperature is too high or low

Check that the recommended temperatures and shelf positions are being used. See page 19. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

SERVICE AND SPARE PARTS



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the 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 the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Electrolux appliance or further information on Electrolux products, please contact our Customer Care Department by letter or telephone at the address below;

Customer Care Department
Electrolux
55 - 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 950950 (*)

*calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by your local Service Force centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your appliance.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The appliance is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The appliance is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Force Centre is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

TECHNICAL DETAILS

Voltage: 230\240 Volts AC 50Hz

Loading Info:

Single Grill 1.6kW

Fan Oven
Fan Element: 2.5kW

Fan Motor: 0.03kW

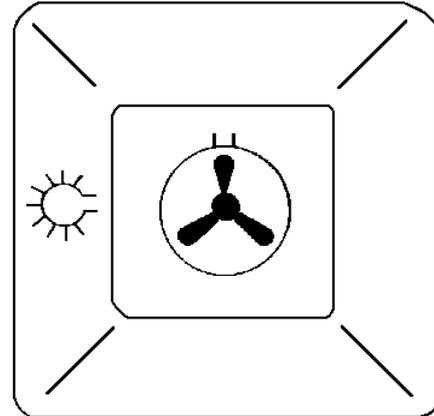
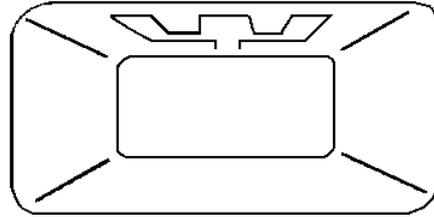
Oven Light: 0.05kW

Wattage: 3.8/4.1kW

Height: 720 mm

Width: 593 mm

Depth: 585 mm
(excluding handles and knobs)



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

INSTALLATION INSTRUCTIONS

WARNINGS:

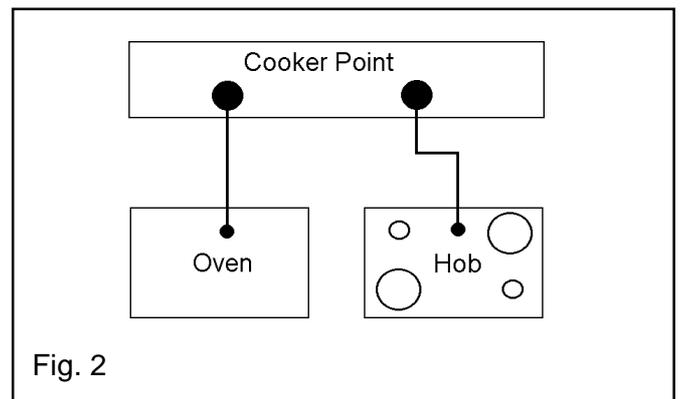
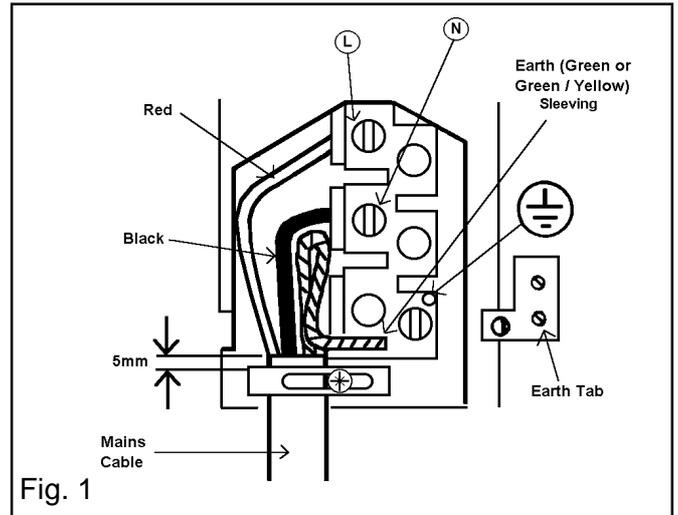


WARNINGS:

- 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 (Fig. 1).
- 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 upon opening the grill cavity 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.

CHOICE OF ELECTRICAL CONNECTION

- The appliance should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the descriptions:
- By connecting the appliance to a cooker point having a double pole isolating switch providing 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, by connecting the oven and hob separately to the cooker point. See Fig. 2.



INSTALLATION INSTRUCTIONS

NOTE: It is good practice to:

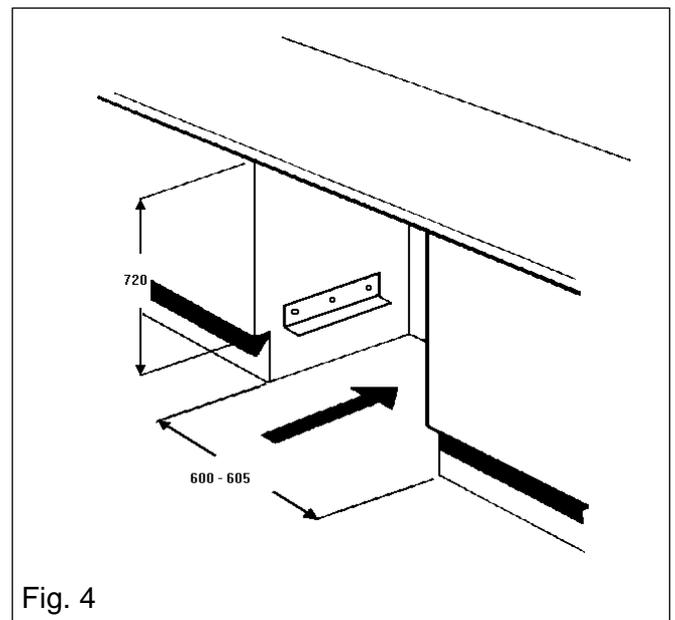
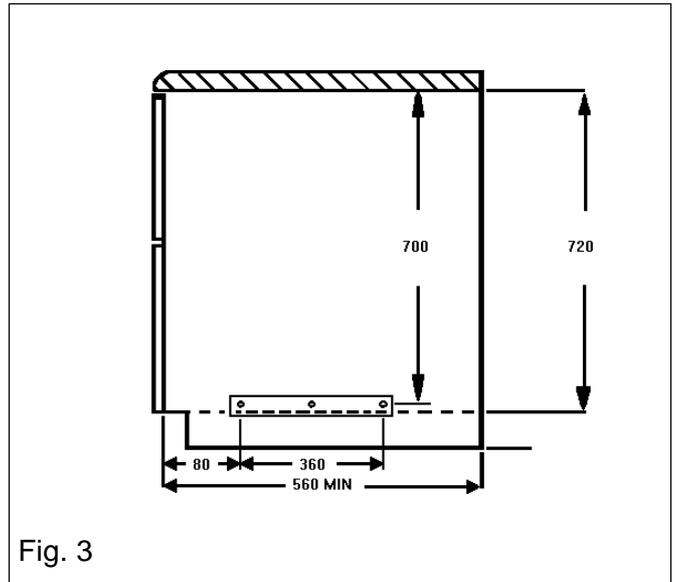
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

THINGS TO NOTE

- This appliance is designed to be fitted between cabinets with the recommended dimensions as shown in Fig. 3 & 4.
- If there is an existing housing unit it must be removed.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- This appliance must not be installed on a wooden base board.
- 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 cooker point should be 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.

NOTE: HOUSE CIRCUIT

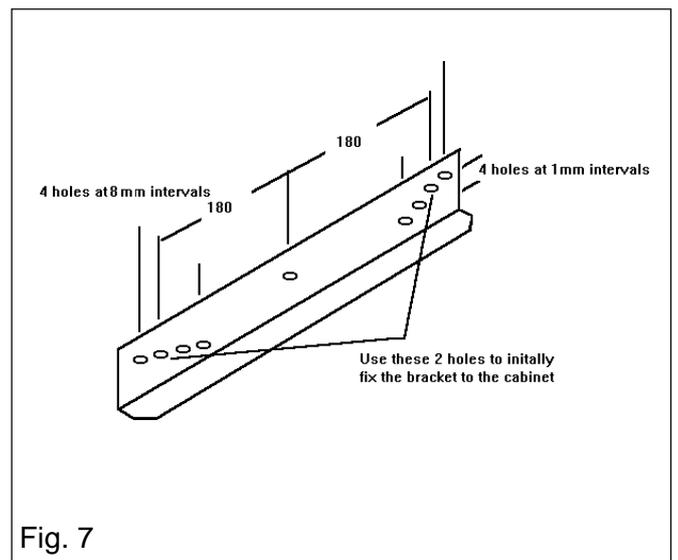
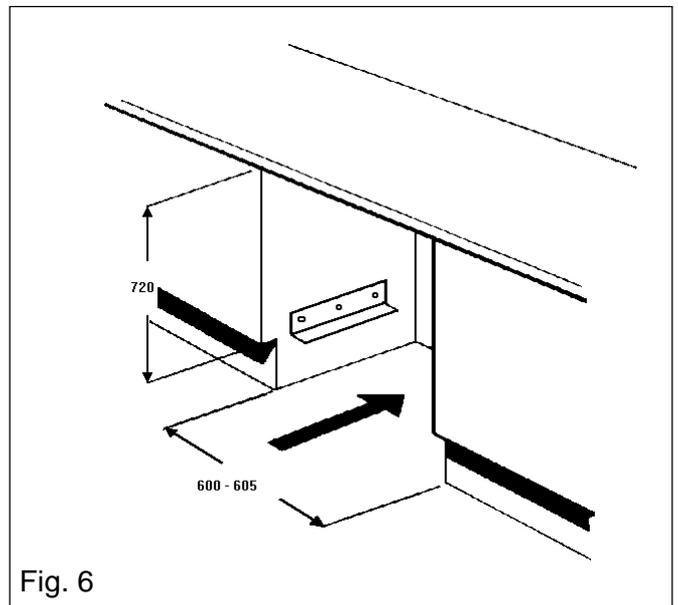
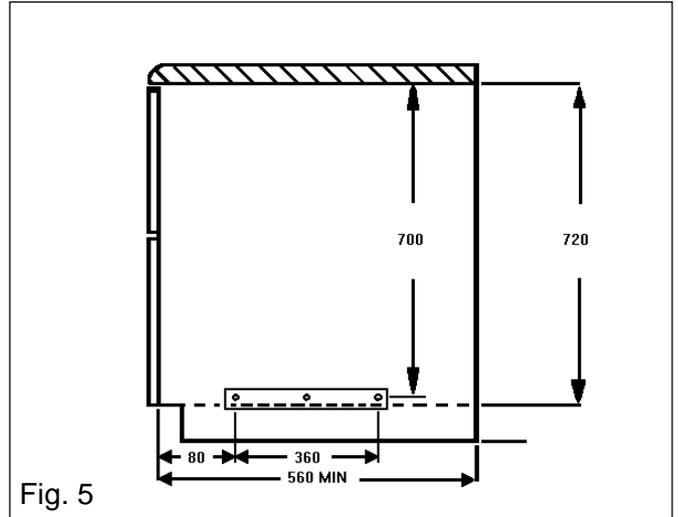
Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.



INSTALLATION INSTRUCTIONS

PREPARING CABINET FOR FITTING OVEN

- Make sure the space between the cabinets is the correct size for the appliance to be fitted (Ref. Fig. 5 & 6).
- The plinth board spanning the space into which the appliance is to be installed should be removed.
- If the size between adjacent cabinets is 605-610mm, then the cabinets should be modified so that the recommended dimension of at least 600-605mm is maintained.
- The adjacent cabinets must be stable and firmly secured to the wall or floor. If necessary, make arrangements to ensure the work surface below which the oven will rest is level.
- Drill two pilot screw holes into the sides of the adjacent cabinets, in the positions indicated by Fig. 5.
- Fit the appliance mounting brackets using the two holes indicated in Fig.7 to the adjacent cabinets (Ref. Fig.5 & 6)



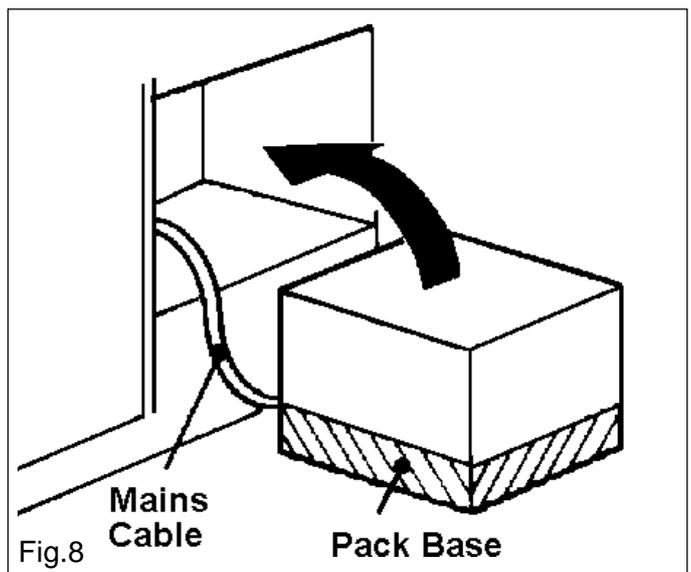
INSTALLATION INSTRUCTIONS

- Check that the mounting brackets are level. They can be adjusted if necessary by using the extra holes at the ends of the brackets. Once the brackets are level, drill a pilot hole through the central hole in the bracket and fit the remaining screw.

HOW TO FINISH UNPACKING

- Place packed appliance next to the space in which it will be installed. See Fig. 8.
- 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.
- Ensure the owner is given these operating instructions.

NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.



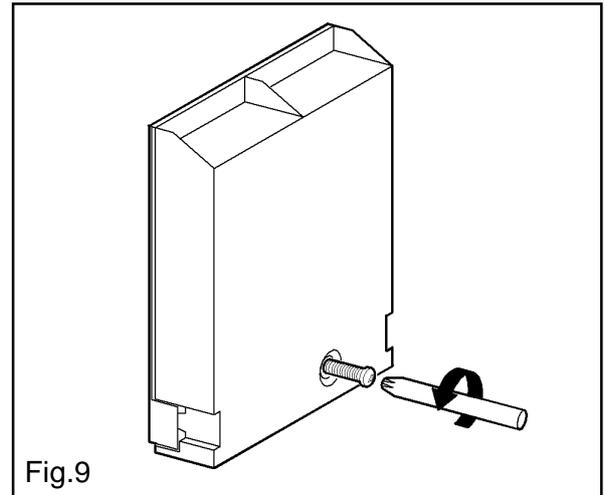
Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.

MAKING THE ELECTRICAL CONNECTIONS

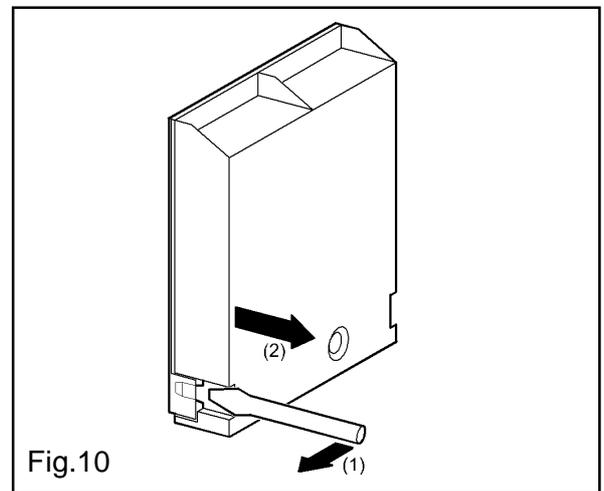
TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

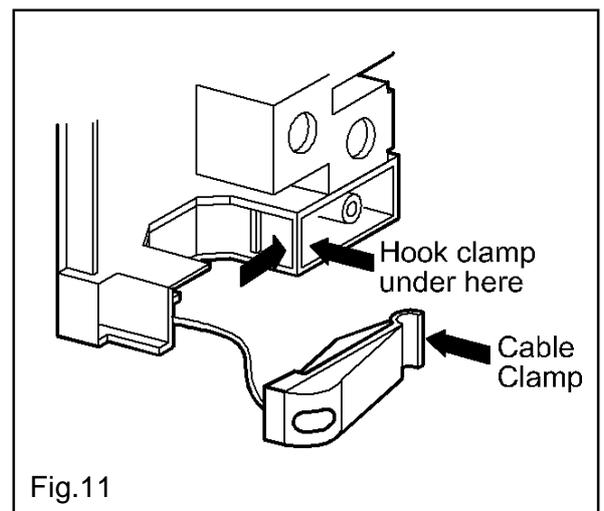
- First remove retaining screw with pozidrive screwdriver. See Fig. 9.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 10.



- Lift cover and remove screw from cable clamp. See Fig. 11.



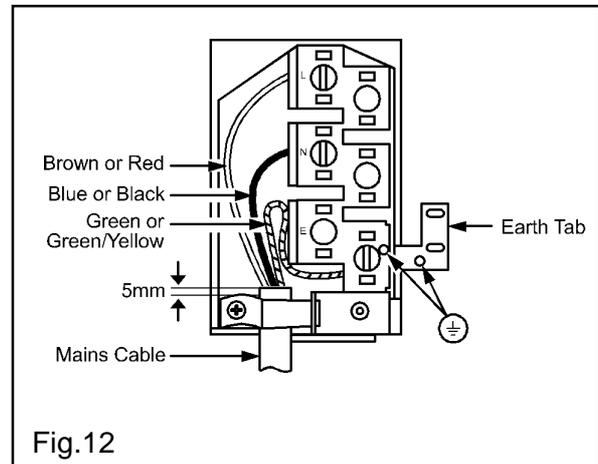
MAKING THE ELECTRICAL CONNECTIONS

CONNECTING TO THE MAINS TERMINAL



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 in Fig. 12 by proceeding as follows:-
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- 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 taught but not so slack as to cause any fouling. See Fig. 12.
- Connect the remaining end of the mains cable to the cooker point / junction box
- Place fuse / miniature circuit breaker in circuit and switch on at mains.



MAKING THE ELECTRICAL CONNECTIONS

CHECKING ELECTRICAL CONNECTIONS

- Confirm the appliance is correctly connected by switching on and observing the various oven functions indicators.
- The electronic timer will flash on and off.

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.

Feed the cable through the cabinet and arrange to route the cable away from the appliance.

NOTE: HOUSE CIRCUIT

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

INSTALLATION INSTRUCTIONS

FITTING INTO THE SPACE BETWEEN CABINETS



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

- Ensure the appliance is in front of the cabinet. See Fig. 13.
- Take out all oven furniture before installation to reduce the weight you need to lift.
- To place the appliance into the space between cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**

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.

Raise the appliance to the correct height.

Rest the rear underside of the appliance on the mounting brackets while your hands support the front.

The appliance can be pushed fully into the space. Take care to avoid damaging the mains lead.

Ensure the appliance is central and level.

- When the appliance is fully housed, screw the stability screws (supplied with the appliance) into the underside of the worksurface in the positions indicated (see Fig. 14), taking care not to distort the trim. It is advisable to turn each screw alternately to avoid damaging the trim.
- Place the top trim flush with the edge of the worksurface, with the cork spacers up over (see Fig.15) and screw into position using the screws supplied with the appliance.
- Replace the plinth board.
- Switch on the appliance and refer the user to the operating instructions.

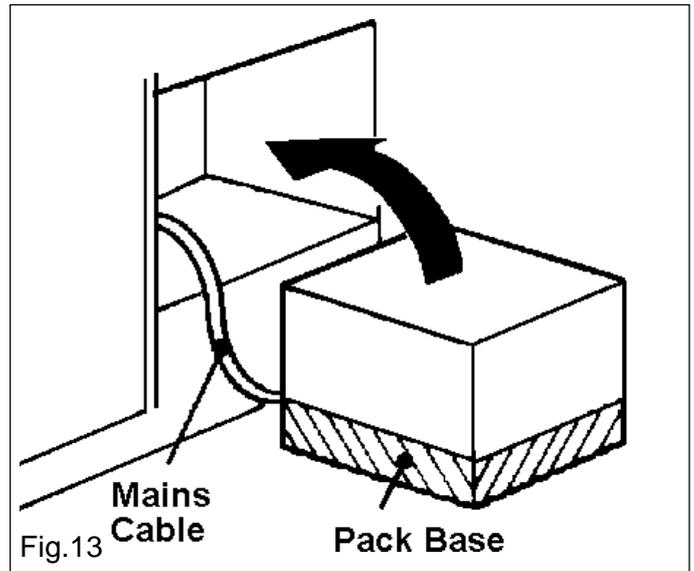


Fig.13

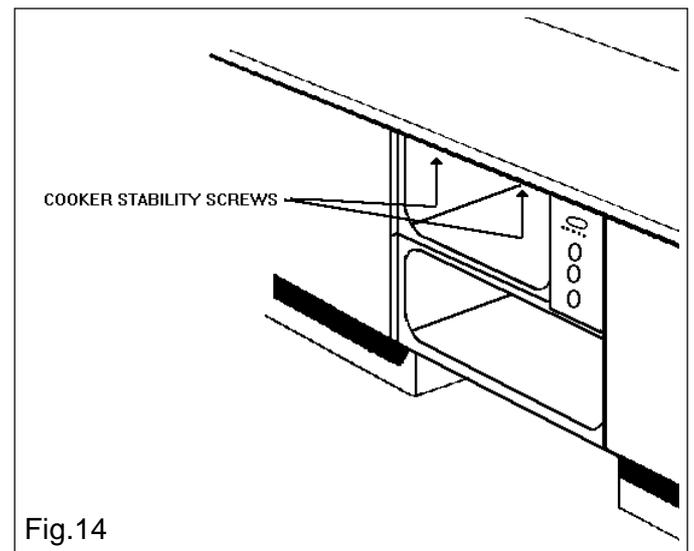


Fig.14

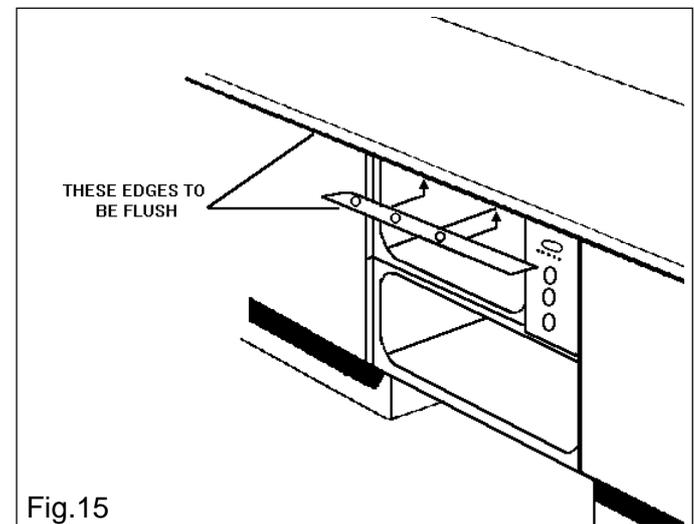


Fig.15

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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 instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

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